OFFICIAL INSPECTION REPORT

Owner Name: SUPER TGI INC
Facility Name: SUPER TGI SUSHI
Site Address: 1102 SARATOGA AV, SAN JOSE, CA 95129
Program: PR0340287 - FOOD PREP / FOOD SVC OP  6-25  EMPLOYEES RC 3 - FP14
Facility ID: FA0240242
Inspection Date: 07/12/2018
Inspection Time: 15:50-17:05

Inspected By: DEEPA DILLIKAR
Consent to Inspect Granted By: CHRIS - PIC

Major Risk Factors and Interventions Violations:
K08M - 8 Points - Improperly using time as a public health control procedures & records - Applicable Section(s):114000

Inspector Observations: Potentially hazardous foods (PHFs) such as sushi rice subject to Time as a Public Health Control (TPHC) per PIC but are not time-marked (PIC verbally state they are using TPHC but not time marked) Per PIC the sushi rice was made at 2.30 pm. [CA] When time only, rather than time and temperature are used as a public health control, records and documentation must be maintained.

COS - PIC time marked the food item with discard time 6.30 pm.

Minor Risk Factors and Interventions Violations:
K14 - - Food contact surfaces unclean and unsanitized - Applicable Section(s):Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Observed black mold like substance on the panel inside ice machine. Verified black substance not in contact with the ice. [CA] Clean and sanitize ice machine following manufacturer directions.

Performance Based Inspection Questions:
Satisfactory - No discharge observed from eyes, nose, and/or mouth.
Satisfactory - Communicable disease; reporting/restriction/exclusion.
Satisfactory - No rodents, insects, birds, or animals.
Satisfactory - Demonstration of knowledge; food manager certification.

Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>chlorine sanitizer</td>
<td>dishwasher</td>
<td>50.00 PPM</td>
<td>chlorine sanitizer less than 50 ppm.</td>
</tr>
<tr>
<td>hot water</td>
<td>warewashing sink</td>
<td>120.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>miso soup</td>
<td>hot holding unit</td>
<td>140.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>warm water</td>
<td>hand sink</td>
<td>104.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>raw fish - abalone</td>
<td>walk in cooler</td>
<td>37.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>cooked beef</td>
<td>prep cold unit</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>raw fish</td>
<td>sushi bar - dis play cold unit</td>
<td>39.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>raw oysters</td>
<td>walk in cooler</td>
<td>38.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>cooked chicken</td>
<td>reach in cold unit - cooling</td>
<td>67.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:

FSC certification
Chris K Lee
Certificate # 16241764
Exp - 3/17/23
Serv Safe

A risk factor inspection is an inspection focusing on factors known to directly contribute to causing a food borne illness. Structural issues and good retail practices are not assessed during this inspection.
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **7/26/2018**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

**Legend:**
- [COS] Corrected on Site
- [CA] Corrective Action
- [SA] Suitable Alternative
- [PIC] Person in Charge

Received By: Chris  
Signed On: July 12, 2018  
PIC