OFFICIAL INSPECTION REPORT

Facility: FA0240242 - SURO SUSHI BAR AND GRILL
Site Address: 1102 SARATOVA AV, SAN JOSE, CA 95129
Inspection Date: 09/05/2019

Program: PR0340287 - FOOD PREP / FOOD SVC OP  6-25 EMPLOYEES RC 3 - FP14
Owner Name: TAE SONG
Inspection Time: 13:00 - 13:40

Inspected By: JASLEEN PURI
Inspection Type: FOLLOW-UP INSPECTION
Consent By: TAE SONG
Placard Color & Score: GREEN
N/A

Comments and Observations

Major Violations
Cited On: 09/03/2019
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 09/05/2019

Cited On: 09/03/2019
K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000
Compliance of this violation has been verified on: 09/05/2019

Minor Violations
Cited On: 09/03/2019
K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)
Compliance of this violation has been verified on: 09/05/2019

Cited On: 09/03/2019
K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182
This violation found not in compliance on 09/05/2019. See details below.

Cited On: 09/05/2019
K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182
Inspector Observations: Ambient air temperature in walk-in-cooler measured 48-50F. Owner is working with K & W electrical service to repair walk-in-cooler. Owner provided invoice of work to be done on walk-in-cooler. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.
Note: Facility is currently not storing any pHF in this unit and shall not hold any pHF in this unit until it is repaired to hold pHF at 41F or less.

Follow-up By 09/19/2019

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>imitation crab</td>
<td>counter on ice</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>lemons</td>
<td>walk-in-cooler</td>
<td>50.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>ambient</td>
<td>walk-in-cooler</td>
<td>48.00 Fahrenheit</td>
<td>48-50F</td>
</tr>
<tr>
<td>cucumbers</td>
<td>walk-in-cooler</td>
<td>50.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:

Reinspection

Violation #7M, 8M, 6, 29, 30, and 47 from inspection report dated 9/3/19 are now in compliance.

Facility is still working on correcting violation #1, 14, 35 and 39 from inspection report dated 9/3/19.
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 9/19/2019. 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:

[CA] Corrective Action
[COS] Corrected on Site
[N] Needs Improvement
[NA] Not Applicable
[NO] Not Observed
[PBI] Performance-based Inspection
[PHF] Potentially Hazardous Food
[PIC] Person in Charge
[PPM] Part per Million
[S] Satisfactory
[SA] Suitable Alternative
[TPHC] Time as a Public Health Control

Received By: Tae Song
Owner
Signed On: September 05, 2019