OFFICIAL INSPECTION REPORT

Facility: FA0240242 - 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
Owner Name: SUPER TGI INC
Inspection Date: 01/18/2019
Inspection Time: 15:30 - 17:15

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Observed lack of consumer advisory for raw fish on menu. [CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

Note: Explained and provided consumer advisory to PIC.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Observed lack of chlorine sanitizer test strips to measure sanitizer concentration in dishwashing machine. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during mechanical warewashing.

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, 114134, 114135, 114136, 114137, 114139, 114153, 114155, 114156, 114157, 114157(a), 114158, 114159, 114160, 114161, 114162, 114163, 114164, 114165, 114166, 114167, 114168, 114169, 114170, 114170.1, 114171, 114172, 114173, 114174, 114175, 114176, 114177, 114178, 114179, 114180, 114181, 114182

Inspector Observations: Observed two household oster toaster ovens. [CA] Remove household equipment. Submit spec sheet to specialist and get approval before installing any new equipment.

Observed unapproved saki warmer. [CA] Remove saki warmer. Utilize ANSI approved commercial grade equipment. Submit spec sheet to specialist and get approval before installing any new equipment.

Observed unfinished wooden shelving across walk-in-cooler and in bar. [CA] Remove unfinished wooden shelving. Shelving shall meet or be equivalent to approved applicable sanitation standards for food equipment. The lowest shelf should be at least 6 inches above the floor with a clear unobstructed area below for ease of cleaning. Submit spec sheet to specialist and get approval before installing any new shelving.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114152, 114252.1

Inspector Observations: Observed grease accumulation in hood. [CA] Clean hood.

Missing one shatterproof light in hood. [CA] Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is nonprepackaged ready-to-eat food, clean equipment, utensils, and linens, or unwrapped single-use articles.

Observed three inoperable lights in kitchen. [CA] Ensure all light bulbs are operable in kitchen.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276


Missing toilet paper dispenser at one stall in women customer restroom. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282
Inspector Observations: Observed gap greater than 1/4 inch at back screen door. [CA] Eliminate gap greater than 1/4" at back screen door to prevent the entrance and harborage of vermin.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Missing cove base at beverage station. [CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>ambient</td>
<td>chest freezer</td>
<td>5.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>ambient</td>
<td>sushi display cooler</td>
<td>41.00 Fahrenheit</td>
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</tr>
<tr>
<td>ambient</td>
<td>walk-in-cooler</td>
<td>40.00 Fahrenheit</td>
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<tr>
<td>ambient</td>
<td>beverage air cooler</td>
<td>40.00 Fahrenheit</td>
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<tr>
<td>chlorine</td>
<td>dishwashing machine</td>
<td>50.00 PPM</td>
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</tr>
<tr>
<td>ambient</td>
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<tr>
<td>hot water</td>
<td>3-comp-sinks</td>
<td>122.00 Fahrenheit</td>
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</tr>
<tr>
<td>handsinks</td>
<td>kitchen, bar, restrooms</td>
<td>100.00 Fahrenheit</td>
<td></td>
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</tbody>
</table>

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW OWNER: NEW FACILITY NAME:

The applicant has completed the application for an Environmental Health Permit.

FP14 Check # 1002 Receipt# 02961 Amount $1435

Permit issued and valid: 2/1/19- 1/31/20

This report serves as a temporary permit until the official permit is mailed to the facility.

Post permit in public view.

*Structural Review inspection conducted on 1/18/19

Food employees must have valid food handler cards within 30 days from hire date.

Okay to operate as of today.

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 2/1/2019. 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.
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Owner Name: SUPER TGI INC

Inspection Date: 01/18/2019
Inspection Time: 15:30 - 17:15

Tae Song
Received By: Tae Song
Owner

January 18, 2019
Signed On:

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