OFFICIAL INSPECTION REPORT

Owner Name: GENJI PACIFIC LLC
Facility ID: FA0251114
Facility Name: GENJI SUSHI @ WHOLE FOODS PALO ALTO
Inspection Date: 03/20/2018
Site Address: 774 EMERSON ST, PALO ALTO, CA 94301
Inspection Time: 13:20-14:20
Program: PR0364386 - FOOD PREP / FOOD SVC OP   0-5 EMPLOYEES RC 3 - FP11

Consent to Inspect Granted By: GERZON

Major Risk Factors and Interventions Violations:
No major violations were observed during this inspection.

Minor Risk Factors and Interventions Violations:
No minor violations were observed during this inspection.

Good Retail Practices Violations:
K33 - 2 Points - Nonfood contact surfaces not clean - Applicable Section(s):114115(c)
Inspector Observations: Found black mold-like build up behind fan of refrigeration unit

[CA] - All nonfood contact surfaces of utensils and equipment shall be clean.

Performance Based Inspection Questions:
Satisfactory - Adequate handwash facilities: supplied or accessible.
Satisfactory - Hands clean/properly washed/gloves used properly.
Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.

Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>sushi rice bin</td>
<td></td>
<td>3.90 pH</td>
<td>via pH meter</td>
</tr>
<tr>
<td>warm water handwash sink</td>
<td></td>
<td>100.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>refrigerator behind prep area</td>
<td></td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>salmon refrigerator</td>
<td></td>
<td>39.00 Fahrenheit</td>
<td></td>
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</tbody>
</table>

Overall Comments:

Food Safety Certification: Gerzon Corona - Servsafe - 15127605 - exp 5/23/22

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 4/3/2018. 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: Jamel Hanna
ASTL
Signed On: March 20, 2018