County of Santa Clara
Department of Environmental Health
Consumer Protection Division
1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
Phone (408) 918-3400   www.ehinfo.org

OFFICIAL INSPECTION REPORT

Facility          Site Address          Inspection Date          Program          Owner Name          Placard Color & Score
FA0213895 - TRUYA SUSHI               415 N MARY AV 104, SUNNYVALE, CA 94085         12/17/2019         PR0306225 - FOOD PREP / FOOD SVC OP - 0-5 EMPLOYEES RC 3 - FP11         TRUYA SUSHI SV INC          GREEN

Inspected By          Inspection Type          Consent By
JENNIFER RIOS          FOLLOW-UP INSPECTION          SAM

Major Violations
Cited On: 12/16/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 12/17/2019

Cited On: 12/17/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed one live but dying cockroach in the prep area by the three comp sink.
Observed dead cockroaches in the front sushi prep area on the floor, by the back storage shelves, and around
the water heater. Facility received pest control services on 12/16/2019. [CA] The premises of each food facility
shall be kept free of vermin. Clean and sanitize all areas where dead cockroaches are found. [COS] Live
cockroach removed from facility and dead cockroaches removed. Facility will continue with pest control services
and will continue to clean and sanitize.

A second charged follow up inspection will be conducted on 12/31/2019 to ensure compliance. If any evidence of
live cockroaches is found, facility could be subject to closure.

Minor Violations
N/A

Measured Observations
N/A

Overall Comments:
This is a charged follow up inspection to the routine inspection conducted on 12/11/2019 and the first follow up conducted on
12/16/2019.

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 12/31/2019. 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: Sam Nguyen
Manager
Signed On: December 17, 2019