**OFFICIAL INSPECTION REPORT**

| Owner Name: | TRUYA SUSHI SV INC |
| Facility Name: | TRUYA SUSHI |
| Site Address: | 415 N MARY AV 104, SUNNYVALE, CA 94085 |
| Program: | PR0306225 - FOOD PREP / FOOD SVC OP   0-5 EMPLOYEES RC 3 - FP11 |

| Inspected By: | GABRIEL GONZALEZ |
| Inspection Type: | RISK FACTOR INSPECTION |
| Consent to Inspect Granted By: | SAM NGUYEN (PIC) |

**Major Risk Factors and Interventions Violations:**

- **K06M - 8 Points - Inadequate handwash facilities: supplied or accessible** - Applicable Section(s): 113953, 113953.1, 113953.2, 114067(f)
  
  *Inspector Observations: The only kitchen handwash sink is without soap and without paper towels. [CA] Always provide soap and paper towels at handwash sink. [COS] Towel dispenser refilled, dispenser bottle provided with soap.*

  Corrected on 07/11/2018

- **K08M - 8 Points - Improperly using time as a public health control procedures & records** - Applicable Section(s): 114000

  *Inspector Observations: Several PHF at kept stored in ambient room temperature on counters, shelves, including: sushi rice, California rolls, cooked tempura (vegetables, shrimp), tempura batter (raw shrimp is dipped inside), gyoza, cooked chicken, cooked unagi, raw shrimp, raw mixed egg. (items measured 84F-93F). Per PIC, these items are discarded within 4 hours, however, there is no time tracking and PIC did not know where the written time as public health control procedure is located. [CA] Must maintain time tracking and maintain written procedure. [COS] Owner arrived later and found the time procedure. PIC added these items to the procedure (sushi rice and chicken already on procedure) except for eggs, unagi and raw shrimp which will be kept under temperature (41F or below) in the future. These items were discarded during inspection.*

  Corrected on 07/11/2018

- **K23M - 8 Points - Observed rodents, insects, birds, or animals** - Applicable Section(s): 114259.1, 114259.4, 114259.5

  *note: current procedure is to time sticker items. PIC is considering to change to a log.*
Facility ID:  FA0213895  
Site Address:  415 N MARY AV 104, SUNNYVALE, CA 94085  
Facility Name:  TRUYA SUSHI  
Program:  PR0306225 - FOOD PREP / FOOD SVC OP   0-5 EMPLOYEES RC 3 - FP11  
Inspection Date:  07/11/2018  
Inspection Time:  13:35-15:15  
Owner Name:  TRUYA SUSHI SV INC  

Inspector Observations: 6 live cockroaches (both adult and nymph) observed under the back prep prep table (across from warewash sink) around the electrical outlet and in bus tubs on the floor in the same area. About 10 deceased cockroaches in the same areas, including one on top of the handwash sink. Observed one deceased nymph cockroach in clear tape used to post a sign above the prep sink. Spotting appearing to be cockroach feces observed behind valve area under the 3 compartment sink and some under the shelving crevices above the back area prep table. One empty cockroach egg casing on floor by water heater. (note , there are also some foreign items in the light shield above the dry storage; be sure to look inside and clean out).

[CA] The Environmental Health permit for this food facility is suspended. Immediately cease all food preparation and service, and keep the facility closed until the permit is reinstated by this department. The following corrective actions must be completed prior to the follow-up inspection:

1. Clean and sanitize floors, walls, ceilings, and equipment to remove vermin bodies and excrement, food debris, dust, grease, etc. Sanitizing must be accomplished using approved methods, such as the application of 100 ppm chlorine solution or 200 ppm quaternary ammonium solution.
2. Eliminate all vermin using approved methods. Only use pesticides that are necessary and specifically approved for use in a food facility. Pesticides must be used in accordance with the manufacturer's instructions. Follow the directives of your pest control operator for safe and effective application of pesticides. Maintain pest control reports on site for review by this department.
3. After the application of any pesticides, clean and sanitize all surfaces to remove any vermin bodies and excrement. All exposed or contaminated food-contact surfaces/utensils must be washed, rinsed, and sanitized.
4. Discard all food and single-use food utensils that have been contaminated by vermin, pesticides, or any other adulterants that may render food impure or injurious to health.
5. Resolve factors contributing to vermin infestation. Seal vermin entry and harborage points such as holes in floors, walls, and ceilings using approved material finishes; and seal crevices between fixed equipment and walls using water-proof material such as silicone caulking. Minimize gaps around exterior doors to one-fourth inch or less (e.g. install weatherstrips). Ensure all windows have screens with at least 16 mesh per square inch.

To request the follow-up inspection, call (408) 918-3400 Monday-Friday 7:30 AM-5:00 PM (office is closed on County holidays). The first follow-up inspection conducted during normal business hours is generally not subject to billing. If subsequent follow-up inspections are necessary, each will be billed at $219 per hour, minimum one hour. Inspections requested after normal business hours are dependent on inspector availability and will be billed at $493.00 for two hours (any additional time needed will be billed at $219 per hour).
Minor Risk Factors and Interventions Violations:

**K01** - Inadequate demonstration of knowledge; food manager certification

*Inspector Observations: Food handler card (FHC) documentation for food employees is not available for review.*

[CA] All food employees shall have valid FHCs. Keep documentation (e.g. copies) of FHCs available at this facility at all times for review upon request. FHC must be obtained from an American National Standards Institute (ANSI) accredited training provider.

**K19** - Non-compliance with consumer advisory for raw or undercooked foods

*Inspector Observations: Consumer advisory reminder statement on menu is incomplete (lacks medical condition notice) and there is no written disclosure.*

[CA] When animal food, including beef, eggs, fish, lamb, milk, pork, poultry, or shellfish, is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form or as an ingredient in another ready-to-eat food, a written disclosure and reminder must be provided using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.

- **Disclosure** means a written statement that clearly includes either of the following:
  1. A description of the animal-derived foods, such as “oysters on the half shell (raw oysters),” “raw-egg Caesar salad,” and “hamburgers (can be cooked to order).”
  or
  2. Identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

- **Reminder** means a written statement that identifies the animal-derived foods by an asterisk that denotes a footnote that includes either of the following disclosure statements:
  1. Written information regarding the safety of these food items is available upon request.
  or
  2. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Performance Based Inspection Questions:

- Satisfactory - Adequate handwash facilities: supplied or accessible.
- Satisfactory - Hands clean/properly washed/gloves used properly.
- Satisfactory - Communicable disease; reporting/restriction/exclusion.
- Needs Improvement - Properly using time as a public health control procedures & records.

Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>FISH</td>
<td>2 DR UNDERCOUNTER FRIDGE</td>
<td>40.00 Farenheit</td>
<td></td>
</tr>
<tr>
<td>WATER</td>
<td>3 COMPARTMENT SINK, MOP SINK</td>
<td>129.00 Farenheit</td>
<td></td>
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<tr>
<td>FISH</td>
<td>SUSHI DISPLAY FRIDGE</td>
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<tr>
<td>WATER</td>
<td>PREP SINK</td>
<td>124.00 Farenheit</td>
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</tr>
<tr>
<td>NOODLES</td>
<td>2 DR PREP FRIDGE</td>
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<td>QUAT SANITIZER</td>
<td>WAREWASH SINK</td>
<td>200.00 PPM</td>
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</tr>
<tr>
<td>FISH</td>
<td>2 DR REACH IN FRIDGE</td>
<td>40.00 Farenheit</td>
<td></td>
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</tbody>
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Overall Comments:
Food safety certificate: Chang Hu Zhao, Prometric, 1897469, exp: 3/21/2021

Be advised, per conversation with PIC, it appears that some leftover sushi rice from last night was saved and served today. Do NOT keep any foods under time control past 4 hours; must be discarded. If repeated as public health control violations occur, further enforcement action will occur, including but not limited to billable follow-up inspections, office hearing, etc.

Note: discussed addition of warewash machine with owner (Scott Kim). Must submit plans through plan check unit of this department before installing new equipment. Consult with plan check before submitting plans.

Notified supervisor Priscilla Mark, REHS of the closure.

A risk factor inspection is an inspection focusing on factors known to directly contribute to causing a foodborne illness. Structural issues and good retail practices are not assessed during this inspection.

CLOSURE / PERMIT SUSPENSION NOTICE

When required to determine compliance, a single reinspeetion 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 7/25/2018. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed."

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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

Received By: Sam Nguyen
Signed On: July 11, 2018