### OFFICIAL INSPECTION REPORT

<table>
<thead>
<tr>
<th>Facility</th>
<th>Site Address</th>
<th>Inspection Date</th>
<th>Placard Color &amp; Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>FA0251114 - GENJI SUSHI @ WHOLE FOODS PALO ALTO</td>
<td>774 EMERSON ST, PALO ALTO, CA 94301</td>
<td>01/03/2020</td>
<td>GREEN N/A</td>
</tr>
</tbody>
</table>

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<tr>
<th>Program</th>
<th>Owner Name</th>
<th>Inspection Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>PR0364386 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11</td>
<td>GENJI PACIFIC LLC</td>
<td>13:30 - 14:00</td>
</tr>
</tbody>
</table>

**Inspected By:** JESS

**Consent By:** JESSICA ZERTUCHE

**Inspection Type:** FOLLOW-UP INSPECTION

### Comments and Observations

**Major Violations**

Cited On: 01/02/2020

K22 - 8 Points - Sewage and wastewater improperly disposed: 114197

**Compliance of this violation has been verified on:** 01/03/2020

**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

Pump is now fully operative. Sewage back up has been eliminated. Basement kitchen has been cleaned and sanitized OK to reopen.

Ensure preventative maintenance is conducted at least semi-annually or more frequently.

Recommend consultation with Brian Jones, with City of Palo Alto, Fats, Oils, Grease, for more advice on maintaining sewer pump.

**FACILITY RE-OPENED / PERMIT REINSTATED**

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 1/17/2020. 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: Jess Moreles  
ASTL

Signed On: January 03, 2020