OFFICIAL INSPECTION REPORT

Owner Name: OGAWA, TAKAAKI
Facility Name: SUSHIMARU
Site Address: 262 JACKSON ST, SAN JOSE, CA 95112
Program: PR0371976 - FOOD PREP / FOOD SVC OP   0-5 EMPLOYEES RC 3 - FP11

Inspected By: OBDULIA DUQUE-TURCIOS
Inspection Type: ROUTINE INSPECTION
Consent to Inspect Granted By: KOKI NISHINO

Major Risk Factors and Interventions Violations:

K07M - 8 Points - Improper hot and cold holding temperatures - Applicable Section(s):11387.1, 113996, 113998, 114037, 114343(a)
Inspector Observations: In the preparation area, large container with cooked chicken internal temperature readings are 115F, 109F and 112F in different parts of the food, in the cold holding unit, a container with raw chicken 49F is stored on top of another container, preventing the chicken container to maintain food at 41F or below, one tray with four raw fish fillets are stored at ambient temperature on top of a container and internal temperature readings are 70F, and 72F. In the employee service area, individual soup containers have pieces of tofu, and internal temperature readings are 63F, and 67F. In the sushi bar area, three containers with sushi rice internal temperature readings are 99F, 104F, and 111F, salmon sushi rolls 98F, 95F, fried shrimp rolls 70F, 71F, crab rolls 70F, fried shrimp container 74F, cooked salmon container 59F, and 61F, all foods containers are stored at ambient temperature on the counters and preparation tables during the time of the inspection. [CA] Potentially hazardous foods must be kept at 41F or below or at 135F or above. Avoid temperature danger zone (between 41F and 135F). At these temperatures bacteria grow and multiply faster and can contribute to foodborne illness outbreaks.
*Dairy products in original sealed containers and raw shell eggs may be held at or below 45°F **
[COS] Person in charge agreed to use Time as a Public Health Control for 4 hours on food mentioned above
Corrected on 05/08/2018

K14M - 8 Points - Food contact surfaces unclean and unsanitized - Applicable Section(s):113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141
Inspector Observations: Ice machine interior panel and sides have black mold like residues on the food contact surfaces in the employee service area. [CA] To prevent cross-contamination, ensure to clean and sanitize regularly to prevent build-up. Ice is food, if food comes directly in contact with this black mold like residues, cross-contamination can occur. [COS] Ice machine interior panel was cleaned and sanitized.
Soda gun nozzles (Sprite, and ice tea) have soda syrup residues on the food contact surfaces in the employees service area. [CA] Ensure to clean and sanitize regularly to prevent accumulation, [COS] Soda gun nozzles were cleaned and sanitized
Corrected on 05/08/2018

K16M - 8 Points - Improper shell stock tags/condition/display - Applicable Section(s):114039-114039.5
Inspector Observations: Two containers with raw oysters were missing their tags in the reach-in refrigerator in the preparation area. According to the employee, the two containers belongs to the same batch, and tag was removed and placed it on the tag container; however, employee was not able to provided the actual oyster tag belongs to the batch. [CA] A container of SHELLSTOCK that does not bear a tag or label or that bears a tag or label that does not contain all the information required shall be subject to IMPOUND [COS] Two oyster containers were impounded.
Oyster tags are not maintained in chronological order at preparation area. [CA]SHELLSTOCK that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an APPROVED recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the SHELLSTOCK are sold or served.
Corrected on 05/08/2018
Minor Risk Factors and Interventions Violations:

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification - Applicable Section(s):

Inspector Observations: Nine employee's food handler cards are expired during the time of the inspection. [CA]

Each food facility that employs a food handler shall maintain records documenting that each food handler employed by the food facility possesses a valid food handler card and shall provide those records to the local enforcement officer upon request. A food handler who is hired shall obtain a food handler card within 30 days after the date of hire. Comply by 05/22/2018.

Good Retail Practices Violations:

K26 - 2 Points - Unapproved thawing methods used; frozen food - Applicable Section(s):114018, 114020, 114020.1

Inspector Observations: Raw fish observed being left out at room temperature to defrost on top of the preparation sink in the preparation area. [CA]

Thawing food properly:

Frozen potentially hazardous food shall only be thawed in one of the following ways:

- In the refrigerator (at 41°F or less)
- Under running water. Food must be submerged under running water at a temp. of 70°F and must be strong enough to wash food particles into the overflow drain.
- In a microwave oven followed by immediate cooking
- As part of the cooking process.

K27 - 2 Points - Food not separated and unprotected - Applicable Section(s):113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Bags of sugar and bread crumbs are observed open and stored on the storage shelf in the dry storage area. [CA]

Once opened, store all dry goods in an approved food rigid container with tight fitting lids. Label all food containers as to contents.

K33 - 2 Points - Nonfood contact surfaces not clean - Applicable Section(s):114115(c)

Inspector Observations: Freezer's bottom shelf has dry/old food soil residues on the nonfood contact surfaces in the preparation area. [CA] Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity - Applicable Section(s):114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Round plastic container is used to obtain rice from container in the dry storage area. [CA] Provide scoop with handle to obtain dry goods from food containers and ensure to store scoop with its handle above the top of the food within container or equipment that can be closed.

Cardboard used to line preparation tables in the preparation area. [CA] Immediately remove the re-used cardboard used to line the preparation tables. Cardboard will attract vermin harborage especially cockroaches

Unapproved cloth towels are used to cover cooked sushi rice in the sushi area. [CA] Discontinue the use of cloth towels, and ensure to provide only food approved covers to cover food and food containers.

Storage racks are observed rusted in the reach-in unit in the employee service area. [CA] Ensure to resurface storage racks, and if not possible, replace them.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use - Applicable Section(s):114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Multi-use utensils (spoons) are stored in ambient temperature water in the sushi bar. [CA]

If used more than once, store utensils in ice water (41°F or less) or in hot water (135°F or above) or ensure that utensils are cleaned and sanitized at least every 4 hours.

K38 - 2 Points - Inadequate ventilation and lighting in designated area - Applicable Section(s):114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Ventilation hood filters above the cooking equipment have grease accumulation in the preparation area. [CA] Remove all grease accumulation from filters, and ensure to clean regularly to prevent build-up.
Facility ID: FA0254841
Inspection Date: 05/08/2018
Inspection Time: 12:00-15:15

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K40 - 2 Points - Wiping cloths: improperly used and stored - Applicable Section(s): 114135, 114185.1, 114185.3(d,e)

Inspector Observations: Wiping towels are stored improperly on top of the preparation table in the preparation area, employee service area, and sushi area. [CA] When not in use, wiping towels must be stored inside an approved sanitizing solution such as Chlorine at 100ppm and/or Quaternary ammonium at 200ppm at all times. This method helps in killing the bacteria that contributes to foodborne illness outbreaks.

Chlorine sanitizing solution concentration measured less than 100ppm in the wiping bucket in the sushi bar area. [CA] Provide Chlorine sanitizing solution in wiping bucket at all times to sanitize food contact surfaces. Chlorine concentration must be at 100ppm at all times.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing - Applicable Section(s): 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: Employee’s cell phone is stored on the shelf above the cold holding unit in the preparation area. Two employees cell phone is stored next to cleaned and sanitized small plates in the sushi bar area. [CA] Provide lockers or employee personal storage area for employees’ personal belongings and ensure the area assigned is away from food, clean equipment, single-use articles, and linens to prevent food contamination.

Performance Based Inspection Questions:
Satisfactory - Food contact surfaces clean and sanitized.
Satisfactory - Adequate handwash facilities: supplied or accessible.
Satisfactory - No discharge observed from eyes, nose, and/or mouth.
Satisfactory - Hands clean/properly washed/gloves used properly.
Satisfactory - Proper eating, tasting, drinking or tobacco use in food preparation area.
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>noodles</td>
<td>undercounter unit</td>
<td>40.00 Fahrenheit</td>
<td></td>
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<tr>
<td>fried crab</td>
<td>cooked during the time of the inspection</td>
<td>194.00 Fahrenheit</td>
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<tr>
<td>chicken</td>
<td>cooked during the time of the inspection</td>
<td>166.00 Fahrenheit</td>
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<tr>
<td>Chlorine sanitizing solution</td>
<td>mechanical dishwasher</td>
<td>50.00 PPM</td>
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<tr>
<td>hot water</td>
<td>preparation sink</td>
<td>135.00 Fahrenheit</td>
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</tr>
<tr>
<td>fish eggs</td>
<td>cold holding unit</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>raw salmon</td>
<td>cold holding unit</td>
<td>38.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>raw tuna</td>
<td>cold holding unit</td>
<td>40.00 Fahrenheit</td>
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</tr>
<tr>
<td>warm water</td>
<td>handwashing facility</td>
<td>108.00 Fahrenheit</td>
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Overall Comments:

FSC
ServSafe
Koki Nishino
Cert. No. 12066006
Exp. Date: 02/24/2020

Food facility has more than 10 employees and prepares, cooks, and cool potentially hazardous foods. Permit will change from FP11 $1,227.00 to FP14 $ 1,435.00 starting 06/30/2018.

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 5/22/2018. 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.
<table>
<thead>
<tr>
<th>Legend</th>
<th>Description</th>
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<tbody>
<tr>
<td>[COS]</td>
<td>Corrected on Site</td>
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<tr>
<td>[CA]</td>
<td>Corrective Action</td>
</tr>
<tr>
<td>[SA]</td>
<td>Suitable Alternative</td>
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<tr>
<td>[PIC]</td>
<td>Person in Charge</td>
</tr>
</tbody>
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**Received By:** Koki Nishino  
Manager  
Signed On: May 08, 2018