OFFICIAL INSPECTION REPORT

Facility: FA0240242 - SURO SUSHI BAR AND GRILL
Site Address: 1102 SARATOGA AV, SAN JOSE, CA 95129
Inspection Date: 09/24/2019
Inspected By: JASLEEN PURI
Inspection Type: FOLLOW-UP INSPECTION
Consent By: SOOKIE KIM

Program: PR0340287 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14
Owner Name: TAE SONG
Inspection Time: 14:00 - 14:20

Placard Color & Score: GREEN
N/A

Comments and Observations

Major Violations
Cited On: 09/03/2019
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 09/05/2019

Cited On: 09/19/2019
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 09/24/2019

Cited On: 09/03/2019
K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 09/05/2019

Minor Violations
Cited On: 09/03/2019
K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 09/05/2019

Cited On: 09/03/2019
K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

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Compliance of this violation has been verified on: 09/24/2019

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>lemon</td>
<td>walk-in-cooler</td>
<td>41.00 Farenheit</td>
<td></td>
</tr>
<tr>
<td>ambient air</td>
<td>walk-in-cooler</td>
<td>38.00 Farenheit</td>
<td></td>
</tr>
<tr>
<td>cucumber</td>
<td>walk-in-cooler</td>
<td>41.00 Farenheit</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:

Reinspection

Violation 7M and 35 from inspection report dated 9/19/19 are now in compliance.
This is a charged inspection of $219.00.

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 10/8/2019. 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: Sookie Kim
Employee

Signed On: September 24, 2019