

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 FA0201552 - YOSHI SUSHI		Site Address 250 3RD ST, LOS ALTOS, CA 94022		Inspection Date 04/22/2024	
Program PR0301263 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YOSHI JAPANESE CUISINE II		Inspection Time 14:45 - 17:35
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION		Consent By MAX	FSC Jenny Jin Chun Zhu 06/18/2027	

Placard Color & Score

YELLOW

43

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records		X		X			
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food					X		
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized		X		X			
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display			X				
K17 Compliance with Gulf Oyster Regulations					X		
K18 Compliance with variance/ROP/HACCP Plan		X					
K19 Consumer advisory for raw or undercooked foods	X						
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals			X				

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties	X	
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		X
K34 Warewash facilities: installed/maintained; test strips		X
K35 Equipment, utensils: Approved, in good repair, adequate capacity		X
K36 Equipment, utensils, linens: Proper storage and use		X
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		X
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built,maintained, clean		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0201552 - YOSHI SUSHI	Site Address 250 3RD ST, LOS ALTOS, CA 94022	Inspection Date 04/22/2024
Program PR0301263 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name YOSHI JAPANESE CUISINE INC	Inspection Time 14:45 - 17:35
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

1. In the kitchen area, to the right of the fryers, there was two containers of Tempura Fired Shrimp measuring between 75-80 at 3PM. Per staff they had been cooked around 12 PM.

Follow-up By
04/25/2024

2. In the sushi bar area, across the prep counter, various PHF (spicy tuna, crab meat, etc) fillings for sushi were found at room temperature around 3PM. Per staff they had placed them out around 12 PM.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Staff agreed to discard after 4 cumulative hours and time marked the items.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

MAJOR VIOLATION:

1. In the sushi bar area the rice lacked time markers.

Follow-up By
04/25/2024

2. In the kitchen area, extra rice pots lacked time markers

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

MINOR VIOLATION:

3. Written procedures for TPHC are not available upon request.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

NOTE: Discussed with PIC possibility of adding the PHFs in the sushi bar and the tempura near the cook line to their TPHC agreement. However, as the facility is currently not practicing proper TPHC procedures a request to add more TPHC items shall be not approved until compliance is observed with TPHC written procedures.

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

Staff skipped the sanitizing step of ware washing when washing their large sushi rice bowl.

Follow-up By
04/25/2024

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Inspector recommended to use a spray bottle containing a solution of chlorine and bleach. Staff made the solution and sanitized the item.

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations:

In the kitchen prep area, in a two door freezer, numerous pieces of tuna were found vacuum sealed. Per PIC, they receive the tuna fresh, use it that day and any left overs they vacuum seal it prior to freezing.

Follow-up By
04/25/2024

OFFICIAL INSPECTION REPORT

Facility FA0201552 - YOSHI SUSHI	Site Address 250 3RD ST, LOS ALTOS, CA 94022	Inspection Date 04/22/2024
Program PR0301263 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name YOSHI JAPANESE CUISINE INC	Inspection Time 14:45 - 17:35

[CA] The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method.

[COS] Packages of ROP fish were cut open and VC&D. See VC&D report.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

In the kitchen area, at the ware washing area, the hand washing sink was blocked off by several large pots in front of it and bottles in the basin.

[CA] All hand washing sinks shall be fully stocked and accessible at all times.

[COS] Staff removed the blockages.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Facility does not have the shellfish tags for the last 90 days, Per PIC they throw them away once they finish the batch.

[CA] The identity of the source of 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.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Two dead cockroaches were found in between the window near the exit door in the back.

[CA] Clean and sanitize area of dead cockroaches.

NOTE: Per PIC they had an issue with cockroaches a few years back. PIC provided inspection report from pest control service dated for March of this year.

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations:

Upon entering the facility and requesting to speak with the person in charge, inspector was informed no one was in charge. Staff called their manager over the phone to grant permission.

[CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation. a "person in charge" need not be a manager, owner, or permit holder.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Interior of the microwave is stained with food residue.

[CA] Maintain non-food contact surfaces of foods clean.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

OFFICIAL INSPECTION REPORT

Facility FA0201552 - YOSHI SUSHI	Site Address 250 3RD ST, LOS ALTOS, CA 94022	Inspection Date 04/22/2024
Program PR0301263 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name YOSHI JAPANESE CUISINE INC	Inspection Time 14:45 - 17:35

Inspector Observations: *2ND REPEAT VIOLATION*

1) Warewash sink used as prep sink.

[CA] Use prep sink for food prep.

2) Prep sink used to warewash prior to placing in dishwasher.

[CA] Use 3-compartment sink for all warewashing.

3. Facility has a very large sushi rice bowl that does not fit into their three compartment sink.

[CA] Facility shall have a procedure in place to wash, rinse, and sanitize larger utensils or equipment that do not fit in sink compartments.

[COS] Inspector recommended to use a spray bottle containing a solution of chlorine and bleach.

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

Inspector Observations:

In the sushi bar area, the left fish refrigerator has both sliding doors broken leaving a hole in each door when closed.

[CA] Maintain all equipment in good repair.

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

Inspector Observations: *2ND REPEAT VIOLATION*

Several knives stored in between equipment across the cookline equipment.

[CA] Properly store utensils and equipment in a clean and sanitary manner.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Facility has a thermometer that only reads from 100F and up.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods. Thermometer shall be able to measure the temperature of foods at 41F.

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

Inspector Observations:

Wet wiping cloths were found on the counters.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Edges of floors of the facility and under equipment have an accumulation of food debris.

[CA] Maintain floors, walls, and ceilings of facility clean.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

OFFICIAL INSPECTION REPORT

Facility FA0201552 - YOSHI SUSHI	Site Address 250 3RD ST, LOS ALTOS, CA 94022	Inspection Date 04/22/2024
Program PR0301263 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name YOSHI JAPANESE CUISINE INC	Inspection Time 14:45 - 17:35

Measured Observations

Item	Location	Measurement	Comments
Shrimp Tempura	Counter	75.00 Fahrenheit	TPHC
Water	Hand washing sinks - All	100.00 Fahrenheit	
Steak	Prep Cooler	40.00 Fahrenheit	
Eggs	Two Door Upright Cooler	38.00 Fahrenheit	
Tuna	Two Door Upright Cooler	39.00 Fahrenheit	
Chlorine	Snaitizer Spray Bottle	100.00 PPM	
Salmon	Prep Cooler	39.00 Fahrenheit	
Chicken	Final Cook	170.00 Fahrenheit	
Shrimp	Prep Cooler	39.00 Fahrenheit	
Tuna - ROP	Two Door Freezer	10.00 Fahrenheit	See VC&D report.
White Albacore Tuna	Two Door Freezer	9.00 Fahrenheit	
Spicy Tuna	Counter	75.00 Fahrenheit	TPHC
Tuna	Display Cooler	40.00 Fahrenheit	
Chlorine	Ware Wash Machine	50.00 PPM	
Water	Three Compartment Sink	120.00 Fahrenheit	
Salmon	Display Cooler	40.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted within 3 business days to verify compliance with major violations noted during this site visit. The second inspection is free of charge. Any and all subsequent follow-up inspection will be billed at the approved hourly rate of \$290/hr, minimum of one hour.

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 **5/6/2024**. 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: Jenny Jin Chun Zhu
Manager

Signed On: April 22, 2024