

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 FA0253467 - YOKO SUSHI		Site Address 336 N SANTA CRUZ, LOS GATOS, CA 95032		Inspection Date 08/13/2025		Placard Color & Score YELLOW 61		
Program PR0369030 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SUN KEUM LEE		Inspection Time 12:00 - 13:45			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By SUN KEUM LEE				FSC SUN HEE KIM 06/27/2030

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						N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records	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			N
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				N

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *In the kitchen area, observed multiple bags of vegetables stored in the handwash sink and blocking access. At the front sushi counter, above the handwash station, observed a lack of paper towels in the paper towel dispenser.*

Follow-up By 08/18/2025

[CA] *Ensure handwash stations are accessible at all times and stocked with hand soap and paper towels to allow for proper handwashing.*

[SA] *Operator provided access to the kitchen handwash station by removing bagged vegetables and provided paper towels in the paper towel dispenser by the front sushi counter handwash station.*

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

Inspector Observations: *In the kitchen area, on the counter-top, measured edamame at 60F. In the kitchen area, at the 2 door prep unit, measured cooked salmon collar at 55F. Observed cooked salmon collar stored on the rim above the insert prep top at the 2 door prep unit. Per operator, edamame stored from 11:00am and salmon collar stored from the previous day.*

Follow-up By 08/18/2025

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth. Potentially hazardous foods shall be stored in containers in the insert prep top of prep units to facilitate proper holding temperatures.*

[SA] *Operator moved container edamame to nearby refrigeration to facilitate proper holding temperatures. Salmon collar was VC&D due to time and temperature abuse. Operator to discontinue storage of potentially hazardous foods on the rim above the insert prep top of the 2 door prep unit.*

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: *Observed employee washing a large stainless steel mixing bowl and store on nearby shelving without sanitizing. Observed the use of the 3 compartment sink for warewashing and washing of mixed greens for salad.*

Follow-up By 08/18/2025

[CA] *Ensure all utensils and equipment are properly cleaned and sanitized using an applicable sanitizer such as 100 PPM chlorine sanitizer or 200 PPM quaternary ammonium sanitizer. Ensure 3 compartment sink is used for a singular task such as warewashing and properly sanitized prior to use for food preparation.*

[SA] *Operator set up sanitizer in the 3 compartment sink and rewashed and sanitized the large stainless steel mixing bowl. Operator removed all food preparation from the 3 compartment sink.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Observed missing food handler cards and expired food handler cards. [CA] Ensure all employees that handle food obtain valid food handler cards.*

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: *Consumer advisory for eating raw and undercooked foods was not noted on the menu.*

[CA] *Provide consumer advisory for the sale of raw or undercooked animal-derived foods. Consumer advisory shall state "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions."*

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

Inspector Observations: Observed multiple flies within the facility. Observed side door into the facility was propped open. [CA] Ensure facility is kept free of flies to prevent possible contamination of food and food contact surfaces. Ensure all entrances into the facility are kept closed to prevent an entrance for vermin.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: In the kitchen area, observed the use of a panini press for cooking raw chicken and salmon, and the use of an air fryer to cooked gyoza without a hood.

[CA] Ensure all raw meat cooking occurs below a hood to allow for ventilation of heat, smoke, grease and vapors. Discontinue unapproved cooking/preparation of raw chicken and salmon within the facility.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 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: Observed the storage of employee food amongst food served to the public including at dry storage areas, in the 2 door undercounter refrigerator, and the undercounter refrigerator.

[CA] Ensure facility food is kept organized and employee food is kept separated (i.e. in a labeled area of lower shelving, or in separate refrigeration) to prevent possible cross contamination.

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

Inspector Observations: Observed accumulation of grease on the walls above the counter-top panini press and the counter-top air-fryer.

[CA] Ensure facility walls are frequently cleaned and maintained to prevent harborage of vermin.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - No rodents, insects, birds, or animals.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	3 compartment sink	100.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	

Overall Comments:

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 **8/27/2025**. 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.

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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: SUN KEUM LEE
OWNER
Signed On: August 13, 2025