

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 03/05/2026	
Program PR0301263 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YOSHI JAPANESE CUISINE II		Inspection Time 11:50 - 13:25
Inspected By JOSHUA LUCES	Inspection Type ROUTINE INSPECTION	Consent By JENNIE	FSC Jenny Jin Chun Zhu 6/18/2027		

Placard Color & Score
YELLOW
71

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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		X			N
K06	Adequate handwash facilities supplied, accessible							
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records	X						S
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						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display			X				N
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		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed a food worker handle raw meat directly with their hands, and subsequently use their hands to plate a salad.

Follow-up By
03/06/2026

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

[COS] The specialist directed the food worker to stop food preparation and wash their hands. The plated salad was discarded at this time and the dish was returned to the wareashing area. The use of tongs to minimize bare hand food contact was discussed at this time.

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

**Inspector Observations:
Measured one container of cooked tempura at 56F and one container of chicken between 49F-56F over the fill line of the preparation cooler across from the cooks line. The food worker stated the food were relocated from the cooler approximately 1 hour prior.**

Follow-up By
03/06/2026

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

[COS] The foods were relocated to inside of the cooler.

Minor Violations

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

**Inspector Observations:
Shellstock tags since the last 90 days were not available for review at this time.**

[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.

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

**Inspector Observations:
Raw chicken stored above fish and raw beef in the back upright coolers.**

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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:

- 1. Knife wedged between the rack and cold top cooler across from the cooks line**
- 2. Handles for dispensing bulk ingredients in contact with food in the back dry storage area**

[CA] Maintain equipment stored in a sanitary location to prevent cross contamination.

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

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Inspector Observations:

The display thermometer for the sushi display cooler was not available at this time.

[CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.

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:

Holes and gaps at the wall below the three compartment sink.

[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface. Maintain the wall sealed to prevent the harborage of vermin.

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

Inspector Observations:

Grease/grime on the floors below the sushi preparation station and below the three compartment sink around the above ground grease interceptor

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Compliance with shell stock tags, condition, display.
Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Raw beef	cold top cooler	40.00 Fahrenheit	
Water	Kitchen hand washing sink	108.00 Fahrenheit	
Salmon	Back storage area upright cooler	37.00 Fahrenheit	
Water	Three compartment sink	122.00 Fahrenheit	
Albacore	Sushi display cooler	41.00 Fahrenheit	
Sanitizer concentration	Low temperature dish machine	50.00 PPM	Chlorine
Tofu	Reach in cooler	38.00 Fahrenheit	
Tuna	Back storage area upright cooler	36.00 Fahrenheit	
Water	Front hand washing sink	100.00 Fahrenheit	
Miso soup	Warmer unit	153.00 Fahrenheit	
Shrimp	Sushi display cooler	40.00 Fahrenheit	
Beef	Grill	155.00 Fahrenheit	Final cooking temperature
Salmon	Sushi display cooler	40.00 Fahrenheit	
Salmon	Cold top cooler	39.00 Fahrenheit	
Tuna	Sushi display cooler	41.00 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 **3/19/2026**. 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: Jenny Jin Chun Zhu

Owner

Signed On: March 05, 2026