

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 FA0209300 - YUM YUM DONUTS FRANCHISE #9038-D		Site Address 400 BLOSSOM HILL RD, SAN JOSE, CA 95123		Inspection Date 10/09/2025		Placard Color & Score GREEN 91		
Program PR0300157 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ELIZABETH GOMEZ RUBIO		Inspection Time 13:30 - 14:20			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By JOSE				FSC Elizabeth Gomez Rubio 07/31/2030

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						
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		
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
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		
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		
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0209300 - YUM YUM DONUTS FRANCHISE #9038-D		Site Address 400 BLOSSOM HILL RD, SAN JOSE, CA 95123	Inspection Date 10/09/2025
Program PR0300157 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ELIZABETH GOMEZ RUBIO	Inspection Time 13:30 - 14:20
K48	Plan review		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Food handler card for PIC was not available at time of inspection. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler available for review. A valid food handler card shall be provided within 30 days of after the date of hire.

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: Observed scoop handle in contact with food in bulk food containers. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Observed cutting board stored behind the faucet at the three compartment sink. [CA] Store cutting boards so that they are protected from contamination.

Observed a CO2 container in the restroom that is not chained to a rigid structure. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.

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

Inspector Observations: Observed many soiled wiping cloths stored on counter. Chlorine in sanitizing bucket measured 0ppm. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Per permit condition provided on the facility evaluation report on 08/14/2024, facility was to:

- 1. Facility must submit plans to DEH Plan Check by 10/14/2024 to install a preparation sink inside facility. Preparation sink must be installed by 02/14/2025.**
- 2. Facility must submit a mechanical hood exemption form for the toaster oven not located under the hood by 09/14/2024 or move toaster oven under the hood.**

Neither items have been completed. Observed yellowing of the walls and ceiling around toaster. [CA] Facility must submit plans for a preparation sink by 11/09/2025. Facility must submit a mechanical hood exemption form for the toaster oven or move to underneath the hood by 11/09/2025. If not submitted by 11/09/2025, facility may be subject to further enforcement actions.

Follow-up By
11/09/2025

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility FA0209300 - YUM YUM DONUTS FRANCHISE #9038-D	Site Address 400 BLOSSOM HILL RD, SAN JOSE, CA 95123	Inspection Date 10/09/2025
Program PR0300157 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ELIZABETH GOMEZ RUBIO	Inspection Time 13:30 - 14:20

Measured Observations

Item	Location	Measurement	Comments
Chicken	Reach in freezer	4.00 Fahrenheit	
Beets	Reach in fridge	40.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	
Turkey	Reach in fridge	40.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Pico de gallo	Cold holding insert	39.00 Fahrenheit	
Chlorine	Sanitizing bucket	0.00 PPM	
Whipped cream	Under counter reach in	40.00 Fahrenheit	
Bagel	Reach in freezer	4.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Chorizo	Cold holding insert	40.00 Fahrenheit	

Overall Comments:

Facility is offering Tortas on the menu. Per PIC, they meat for the tortas is delivered precooked/frozen and they warm it up in the oven or the microwave.

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 **10/23/2025**. 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.

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: Jose Gutierrez
PIC

Signed On: October 09, 2025