

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 03/12/2026		Placard Color & Score GREEN 88		
Program PR0369030 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SUN KEUM LEE		Inspection Time 10:35 - 11:55			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By KI SU SIM				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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						S
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				

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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	X
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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		
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

No major violations were observed during this inspection.

Minor Violations

K14 - 3 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: *In the kitchen area, at the 3 compartment sink, in the sanitizing compartment, measured chlorine sanitizer between 25 PPM and 50 PPM.*

[CA] *Ensure chlorine sanitizer used for manual warewashing is maintained at 100 PPM.*

[COS] *Operator added chlorine and adjusted sanitizer (total 4 caps of chlorine). Remeasured at 100 PPM.*

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

Inspector Observations: *Observed rodent droppings on tape around a makeshift panel installed above the water heater.*

[CA] *Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Seal all cracks, crevices, holes, and openings to prevent further harborage. Contact pest control to provide service as needed.*

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: *Observed an unapproved wooden shelf installed to the right of the sushi prep station.*

[CA] *Ensure only approved materials and equipment are installed in the facility. All equipment shall be smooth, durable, and easily cleanable.*

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: *At the sushi prep area, observed utensils stored on a tray with debris.*

[CA] *Ensure utensils are properly stored in manner that prevent contamination.*

[COS] *Operator moved utensils and tray to 3 compartment sink for cleaning and sanitizing.*

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: *In the kitchen area, observed cracks and crevices around the edges between the walls and ceilings. At the entrance between the kitchen and the dry storage area, observed gaps around a loose molding panel.*

[CA] *Ensure all cracks, crevices, holes, and gaps are properly sealed to prevent possible harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
crab salad	sushi refrigerator	41.00 Fahrenheit	
miso soup	soup warmer	168.00 Fahrenheit	
salmon	sushi refrigerator	40.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
tuna	sushi refrigerator	40.00 Fahrenheit	
raw shelled eggs	2 door undercounter refrigerator	41.00 Fahrenheit	
shredded cheese	counter-top reach in refrigerator	40.00 Fahrenheit	
chicken	2 door prep unit	41.00 Fahrenheit	
salmon	reach in refrigerator	39.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	50.00 PPM	Measured between 25 PPM and 50 PPM
tobiko	sushi refrigerator	39.00 Fahrenheit	
crab salad	counter-top reach in refrigerator	39.00 Fahrenheit	
scallops	sushi refrigerator	40.00 Fahrenheit	
tofu	2 door prep unit	41.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: YOKOHAMA

NEW OWNER: SUN KIM, KI SU KIM

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2,281.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 04/01/2026 - 03/31/2025 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 03/12/2026*

**Permit condition: Facility is currently operating without a prep sink and conducts minimal vegetable preparation. Facility to operate as stated under submitted standard operating procedure (SOP). Any future violations noted for improper vegetable preparation or contamination of food may require installation of a food preparation sink through plan check.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **3/26/2026**. 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: KI SU KIM
OWNER
Signed On: March 12, 2026