

# 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 FA0273567 - YOSHI SUSHI	Site Address 1095 E BROKAW RD 30, SAN JOSE, CA 95131	Inspection Date 07/31/2025
Program PR0413609 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name YOSHI SUSHI & GRILL LLC	Inspection Time 13:55 - 15:05
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By JIMMY

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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### Comments and Observations

#### Major Violations

Cited On: 07/21/2025

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

**Compliance of this violation has been verified on: 07/24/2025**

Cited On: 07/21/2025

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

**Compliance of this violation has been verified on: 07/31/2025**

Cited On: 07/21/2025

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

**Compliance of this violation has been verified on: 07/24/2025**

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

*This was the second follow-up inspection to the 7/21/25 routine inspection to assess compliance for the sushi rice's TPHC. Observed digital timers were being used to monitor sushi rice. Timer indicated that the current batch of sushi rice had approximately 9 minutes left before it had to be discarded.*

*Note: At the start of the inspection, another digital timer (attached to one of the sushi rice containers) was "paused" with 33 minutes remaining. Employees stated that someone likely accidentally bumped against the "start/stop" button and paused the timer. PIC confirmed that the same batch of sushi rice was also under the other 9-minute timer. Inspector advised PIC to place timer in a different location to prevent accidental button-pressing.*

#### More notes:

- Train ALL employees to use and monitor timers closely. EVERY sushi prep employee should immediately be able to confirm the time remaining for all sushi rice.

- \*\*\*Due to this facility's history of repeat major TPHC violations for sushi rice, if ANY TPHC violations are observed again in the future, then this facility's ability to use TPHC will be revoked, and sushi rice will have to be kept at 41F and below or 135F and above at all times.\*\*\*

- \*\*\*Sushi rice in the sushi prep area as well as any other sushi rolls/dishes made with sushi rice must be in compliance with TPHC. For example, a sushi roll made with TPHC sushi rice must adhere to the TPHC 4-hour time limit and be discarded within 4 hours of the rice's TPHC start time.\*\*\*

*This inspection will be billed \$298.*

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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 **8/14/2025**. 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



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**Received By:** Jimmy Huang  
Owner

**Signed On:** July 31, 2025