

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 FA0261497 - YOSHIDA RESTAURANT		Site Address 10350 S DE ANZA BL, CUPERTINO, CA 950143020		Inspection Date 10/21/2025		Placard Color & Score GREEN 80		
Program PR0383463 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CTS GROUP		Inspection Time 11:00 - 13:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By HUI-YI LIN				FSC Hui Yi Lin 4/5/27

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	X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		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						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		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
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

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

Inspector Observations: *Rack of cooked foods (chicken, pork, and salmon) next to the cook line is measured at 70F to 90F. Per employee, food was prepared up to 90 minutes ago and is holding until further prep. [CA] Potentially hazardous foods that is holding and NOT in active prep shall be cooled to the proper temperature and cold held at 41F or below; or hot held at 135F or above.*

[COS] *Employee relocated the food into the walk-in cooler to rapidly cool until ready for further prep.*

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Improper handwashing practice observed by employees where they washed hands without the use of soap or put on disposable gloves to handle food without washing their hands. [CA] Employees shall properly wash their hands using warm water, soap, and single-use paper towels prior to putting on gloves to handle food.*

[COS] *Had PIC instruct employees to properly wash their hands.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Sushi rice cooling inside the walk-in cooler is observed stored in container with a tight fitting lid. [CA] Potentially hazardous foods when cooling shall be kept uncovered or loosely covered to allow to rapid cooling*

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) Cardboard is reused to line shelves under prep table. Cardboard has visible debris and stains from oils. [CA] Discontinue the reuse of cardboard and instead use material that is smooth, durable, nonabsorbent, and easily cleanable.*

2) Single-use plastic cup is used and stored inside bulk food containers. [CA] Use approved utensils with a handle for bulk foods to prevent cross-contamination.

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

Inspector Observations: *Observed use of griddle to cook food outside of the ventilation hood. [CA] All cooking equipment shall be operated under the ventilation hood to remove cooking odors, smoke, steam, grease, heat, and vapors.*

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: *Back exit door in the kitchen is not kept completely closed at time of inspection. [CA] Keep back door closed when not in use to prevent the entrance of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Pork	Rack by cook line	90.00 Fahrenheit	
Salmon	Rack by cook line	70.00 Fahrenheit	
Noodles	Reach-in cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Masago	Upright reach-in cooler	41.00 Fahrenheit	
Salmon	Walk-in cooler	39.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chicken	Cooked	170.00 Fahrenheit	
Potato salad	Upright reach-in cooler	40.00 Fahrenheit	
Pork	Reach-in cooler	41.00 Fahrenheit	
Chicken	Rack by cook line	86.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
Salmon	Upright reach-in cooler	39.00 Fahrenheit	
Raw shell eggs	Reach-in cooler	41.00 Fahrenheit	
Raw chicken	Walk-in cooler	38.00 Fahrenheit	
Tuna	Upright reach-in cooler	39.00 Fahrenheit	
Unagi	Walk-in cooler	40.00 Fahrenheit	
Sushi rice	Walk-in cooler	88.00 Fahrenheit	

Overall Comments:

Facility is currently still closed to the public and operation consist of catering and packaging cooked foods that are sold to local supermarkets within the county. Operator states they still do not have a time line for when they will re-open to the public, but is still in the plans to do so.

Facility does NOT have a valid PFR permit. Operator showed that they have applied for a new PFR permit and application has been pending. Facility shall obtain a valid PFR permit.

The following items were discussed with PIC: HACCP plan, TPHC, and proper warewashing and sanitizing. Provided TPHC handout.

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 **11/4/2025**. 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: huiyi Lin
General Manager
Signed On: October 21, 2025