

# 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 03/06/2026
Program PR0301263 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name YOSHI JAPANESE CUISINE II	Inspection Time 11:50 - 12:20
Inspected By JOSHUA LUCES	Inspection Type FOLLOW-UP INSPECTION	Consent By JENNY

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 03/05/2026

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

**Compliance of this violation has been verified on: 03/06/2026**

Cited On: 03/05/2026

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

**Compliance of this violation has been verified on: 03/06/2026**

#### Minor Violations

N/A

#### Measured Observations

Item	Location	Measurement	Comments
Cut melon	Cold top preparation cooler	40.00 Fahrenheit	
Water	Kitchen hand washing sink	104.00 Fahrenheit	
Vegetable tempura	Reach in cooler	41.00 Fahrenheit	
Water	Sushi bar hand washing sink	100.00 Fahrenheit	
Raw beef	Cold top preparation cooler	41.00 Fahrenheit	

#### Overall Comments:

*A reinspection was conducted on this date to verify the continued compliance of the major violations observed during the 3-5-26 routine inspection.*

*On this date the following major violations were observed corrected:*

*- K05: Hands not clean/improperly washed/gloves not used properly. Adequate handwashing was observed by multiple food employees throughout the duration of this inspection and hand washing supplies were observed at each hand washing station. Tongs were observed being utilized to transfer and cook raw meat at the cold top preparation cooler.*

*-K07: Improper hot and cold holding temperatures. Food were observed stored below the fill line at the preparation cooler across from the cooks line. Other foods at this time were measured in compliance*

*Continue corrections for the remaining violations as noted on the previous routine inspection report.*

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 **3/20/2026**. 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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<b>Program</b> PR0301263 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> YOSHI JAPANESE CUISINE INC	<b>Inspection Time</b> 11:50 - 12:20

**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:** Jenny Jin Chun Zhu  
Owner

**Signed On:** March 06, 2026