

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 FA0230341 - YUM YUM DONUTS		Site Address 1090 MERIDIAN AV, SAN JOSE, CA 95125		Inspection Date 11/26/2025		Placard Color & Score GREEN 78		
Program PR0330350 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name FARIAS, MARIA DE LA LUZ		Inspection Time 09:35 - 10:35			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By MARIA				FSC Maria Farias 1/31/27

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						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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
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	X	
K30	Food storage: food storage containers identified	X	
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		
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	X	
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: *Measured rack of cheese with jalepeno pastries holding at 70F at display rack. Per operator, this is a new item and was made less than 4 hours ago. [CA] Maintain all cold PHF held at or below 41F or hot held at or above 135F. [SA] Operator opted to use a time as a public health control (TPHC).*

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: *Found black/brown like substance on grey interior side panels of ice machine. [CA] Routinely clean.*

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

Inspector Observations: *Found a few flies in dinning area and back storage area near water heater. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Found several chemical containers stored on top rack above 1-compartment sink and over food items on shelf to left area. [CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Found several ontainers and boxes of food stored on floor in small storage area and near water heater area. [CA] Food shall be stored a minimum of 6 inches off floor.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *1. Found cold water at warewash sink (left side) currently inoperable. Note: Right faucet at warewash sink has both cold and hot water functional. [CA] Ensure cold/hot water is available at all times.
2. Found leaking faucet at 1-compartment sink (middle section) when on. [CA] Secure leak.
3. Found ice machine drain line directly in floor sink located at front service line. [CA] Provide a minimum of 1 inch air gap between drain line and floor sink.
4. Found hand wash sink in restroom slow draining. [CA] Ensure sink is free flowing and in good repair.*

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: *1. Exterior screen door with gaps greater than 1/4 inch. [CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.
2. Found 3 loose CO2 tanks under warewash sink drain board. [CA] Secure CO2 tank to rigid structure to prevent accidental discharge.
3. Found accumulated food debris under cooking equipment, refrigeration units and shelvings. [CA] Routinely clean.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
chorizo	2 door reach in	40.00 Fahrenheit	
vegetables	1 door reach in	41.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
warm water	handsink (front & RR)	100.00 Fahrenheit	
milk	1 door upright	39.00 Fahrenheit	
pepperoni	2 door upright freezer	10.00 Fahrenheit	
chorizo	2 door upright	38.00 Fahrenheit	
diced ham	2 door cold top	41.00 Fahrenheit	
milk	grab n go counter	38.00 Fahrenheit	
sliced tomatoes	2 door cold top	40.00 Fahrenheit	
bagels	2 door upright freezer	28.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
juice	2 door sliding display case	40.00 Fahrenheit	
cream cheese	2 door reach in	44.00 Fahrenheit	diligent prep
cheese jalapeno pastries	display case	70.00 Fahrenheit	for less than 4 hours. [SA] Operator opted to use time as a public health control (TPHC)
milk	2 door reach in	41.00 Fahrenheit	

Overall Comments:

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 **12/10/2025**. 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: Maria Farias
Owner
Signed On: November 26, 2025