

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 FA0211604 - YUKI SUSHI	Site Address 1827 PRUNERIDGE AV, SANTA CLARA, CA 95050	Inspection Date 12/31/2025
Program PR0300955 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name YUKI SUSHI LLC	Inspection Time 14:30 - 15:00
Inspected By FARHAD AMIR-EBRAHIMI	Inspection Type LIMITED INSPECTION	Consent By DOUGLAS DER

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: *Two pounds of raw shrimp stored on the counter at cook line were at 62F.[CA] Maintain shrimp and all potentially hazardous foods at 41F or cooler - Shrimps were discarded and bleach poured over them.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: **REPEAT VIOLATION**

Food safety certificate expired [CA] Renew food safety certificate by 03/01/26

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *No wiping cloth pail set up [CA] Set up wiping cloth in 100 ppm chlorine or 200 ppm quat sanitizer solution in a pail to sanitize food contact surfaces*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
raw shrimp	Cook line cooler	41.00 Fahrenheit	
Water	Rinse sink	120.00 Fahrenheit	
Scallops	Freezer	16.00 Fahrenheit	
Raw shrimp	Cook line	62.00 Fahrenheit	
Eel	Freezer	15.00 Fahrenheit	
Shrimp	Freezer	16.00 Fahrenheit	
Raw yellow tail belly	Sushi cooler	41.00 Fahrenheit	
Raw scallops	Line cooler	38.00 Fahrenheit	
Raw yellow tail belly	Freezer	14.00 Fahrenheit	
Raw shrimp	Sushi cooler	40.00 Fahrenheit	
Cooked eel	Warmer	138.00 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 **1/14/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0211604 - YUKI SUSHI	Site Address 1827 PRUNERIDGE AV, SANTA CLARA, CA 95050	Inspection Date 12/31/2025
Program PR0300955 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name YUKI SUSHI LLC	Inspection Time 14:30 - 15:00

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: Douglas Der

Signed On: December 31, 2025