

**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**

<b>Facility</b> FA0205981 - YUMMY TOFU & BBQ		<b>Site Address</b> 1310 SARATOGA AV, SAN JOSE, CA 95129		<b>Inspection Date</b> 11/13/2025	
<b>Program</b> PR0302623 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> STEVE KIM		<b>Inspection Time</b> 12:40 - 14:30
<b>Inspected By</b> HINA WYNE	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> HAEYEON RICHOFSKY	<b>FSC</b> Not Available		

**Placard Color & Score**  
**YELLOW**  
**63**

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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		
K06	Adequate handwash facilities supplied, accessible			X				N
K07	Proper hot and cold holding temperatures		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						
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						S
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	X	
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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: Food prep cooler in the middle of a kitchen was measured 50F.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[SA] Facility can only keep small portions at the food prep cooler until it has been fixed. Can not store perishable food at the bottom. Perishable food (bean sprout, tofu) was transfer to the refrigeration.**

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

**Inspector Observations: Lack time marking for the Glass noddles, stored at room temperature.**

**[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.**

### Minor Violations

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

**Inspector Observations: Food safety certification is not available for review.**

**[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

**Employees lack food handlers card except for one employee had e-copy.**

**[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

K06 - 3 Points - Inadequate handwash facilities; supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Lack soap dispenser for both hand washing sinks.**

**[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.**

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

**Inspector Observations: Back storage room next to the restroom has two kinds of dead cockroaches.**

**[CA] Clean and sanitize area of dead cockroaches or old droppings immediately.**

**[SA] Close all the opening and gaps. Keep everything on shelving for proper cleaning and sanitizing.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Meat was thawing in the shelving was measured 39F.**

**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Chicken was stored above beef and a package sea weeds was below chicken shelve.**

**[CA] Follow the instructions from the sticker on the refrigeration door and store chicken on the bottom shelve. Ready to eat food and vegetable shall be stored at top shelve followed by beef.**

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

**Inspector Observations: Observed back storage room and kitchen has food products on floor.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

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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: A drink was stored inside the ice machine for cooling.**

**[CA] Ice intended to be used for food or beverages shall not come in direct contact with materials that may cause contamination.**

**Oil scooper handle was submerged in oil.**

**[CA] Handle to scoop food shall be stored so that it is not in direct contact with food.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Lack probe thermometer.**

**[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.**

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 screen door has a broken screen and there was a opening in the back storage room.**

**[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.**

**Dirty mop with dirty water was left in a hall way.**

**[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.**

## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Demonstration of knowledge; food manager certification.

## Measured Observations

Item	Location	Measurement	Comments
CLAMS	FREEZER	10.00 Fahrenheit	
CHICKEN MARINATED	REFRIGERATION	39.00 Fahrenheit	
DRINKS	REFRIGERATION	38.00 Fahrenheit	
TOFU	HOT HOLDING	138.00 Fahrenheit	
PORK	COOKING	160.00 Fahrenheit	
COOKED BEEF	PREP COOLER	50.00 Fahrenheit	
BEEF MARINATED	REFRIGERATION	40.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER	50.00 Percentage	
RAW BEEF	PREP COOLER	37.00 Fahrenheit	
FISH CAKE GRAVY	HOT HOLDING	148.00 Fahrenheit	
RAW CHICKEN	PREP COOLER	38.00 Fahrenheit	
POTATO GRAVY	HOT HOLDING	150.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
GLASS NODDLE	ROOM TEMP	54.00 Fahrenheit	TPHC LACK TIME MAKING
HOT WATER	PRESSURE SPRAY	120.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
TOFU	PREP COOLER	48.00 Fahrenheit	
BEEF	THAWING - ROOM TEMP SHELVING	38.00 Fahrenheit	
BEAN SPROUT	PREP COOLER	47.00 Fahrenheit	

## Overall Comments:

**Call for a follow up appointment when ready.**

**Following major violations shall be corrected for the following up inspection:**

- 1. Repair/fix the middle prep cooler in the kitchen to 41F and below.**
- 2. Provide time marking for the food at room temperature.**

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Please contact our Hina Wyne, REHS at 408-918-3475 if you have any question email. [hina.wyne@deh.sccgov.org](mailto:hina.wyne@deh.sccgov.org)

**\*\*Subsequent follow-up inspection after first follow up shall be billed \$298/hr during business hours and \$645 (minimum of 2 hours) during nonbusiness hours upon availability. \*\***

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 **11/27/2025**. 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: HAEYEON RICHOFSKY  
PIC  
Signed On: November 13, 2025