

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 FA0273567 - YOSHI SUSHI		Site Address 1095 E BROKAW RD 30, SAN JOSE, CA 95131		Inspection Date 10/19/2026		Placard Color & Score YELLOW 62		
Program PR0413609 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YOSHI SUSHI & GRILL LLC		Inspection Time 12:45 - 15:00			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By MANUEL AND HECTOR				FSC Jin Hao Huang 03/04/2027

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		X			S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records		X		X			S
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						S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display		X		X			N
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						S

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		
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		
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		
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

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

Inspector Observations:

Observed the employee working at the grill open a drawer cooler, take out of a piece of raw salmon and place it onto the grill, then proceeded over to the preparation refrigerator across from the cook-line and began handling salad and mixed greens intended for a customer's order.

Follow-up By
10/26/2026

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.
- Or (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat food.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

[COS] Instructed employee to remove gloves and properly wash hands.

Salad/mixed greens was voluntarily condemned and discarded due to cross contamination.

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By
10/26/2026

In the countertop toaster oven at the front service counter, unagi measured 119F. Per staff, unagi had been heated and maintained in the unit since opening, approximately 2 hours prior.

On preparation tables adjacent to the cook-line, a container of gyoza measured 84F, two hotel pans of shrimp tempura measured 82F, and a container of takoyaki measured 62F. Per staff, gyoza and shrimp tempura had been fried between 20 and 30 minutes prior. Staff stated that takoyaki had been removed from refrigeration approximately 1.5 hours frozen to thaw [Minor thawing to Major holding violation].

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[SA] Unagi time labeled to be served or discarded by 3PM (4 hours elapsed). Staff elected to relocate gyoza, fried tempura, and takoyaki to the walk-in refrigerator.

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By
10/26/2026

In the back kitchen area, California Rolls subjected to time as a public health control (4-hour rule) were not properly time labeled. Observed one tray of rolls time labeled and dated from 10/14 (5 days prior), and another tray of rolls time labeled and dated from 10/17 (2 days prior). Per staff, California rolls had been prepared 30 minutes prior, but they had forgotten to place time labels.

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[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.

[COS] California rolls were properly time labeled.

***Note:**

Facility has been cited for at least three separate instances in a row of improper use of time as a public health control. Any additional violations pertaining to time as a public health control will result in TPHC allowance revocation, after which the facility will no longer be permitted to utilize time as a public health control (4-hour rule). Discussed with Senior REHS M. Nguyen via phone.

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

In the walk-in cooler, a container of live oysters lacked a shellstock tag. Per the owner, Jimmy, employees had accidentally thrown away the tag.

Follow-up By
10/26/2026

[CA] Shellstock tags shall remain attached to the container in which the shellstock are stored until the container is empty and shall be maintained for 90 calendar days from date of harvest.

The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved record keeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

[COS] Oysters were voluntarily condemned and discarded due to unverifiable shell stock tags.

Minor Violations

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

Inspector Observations:

Observed takoyaki thawing in ambient temperature at the cook-line.

[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:

In the preparation refrigerator behind the register, observed bowls of miso toppings (scallions, tofu) stacked up, with the bottoms of each bowl in contact with the toppings underneath.

[CA] All food shall be separated and protected from possible contamination.

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:

At the preparation refrigerator behind the register, observed two knives wedged in the crevice between a counter and the refrigeration unit. Observed accumulation of old, dried residue in aforementioned crevice.

[CA] Equipment contacting food shall be stored in a sanitary location.

Performance-Based Inspection Questions

Needs Improvement - Compliance with shell stock tags, condition, display.

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Measured Observations

Item	Location	Measurement	Comments
frozen mussels	under-counter freezer - front service	17.00 Fahrenheit	
oysters	walk-in cooler	37.00 Fahrenheit	lack of tags
salmon	prep cooler - front service - right	38.00 Fahrenheit	
mayo	prep cooler - front service - right	39.00 Fahrenheit	non PHF
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
frozen takoyaki	upright freezer - opposite side	15.00 Fahrenheit	
scallops	upright freezer - left	10.00 Fahrenheit	
frozen imitation crab	upright freezer - right	13.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
tofu	prep cooler - front service - register	39.00 Fahrenheit	
beef	grill	167.00 Fahrenheit	per PIC, intended to be served medium (undercooked)
frozen sea bass	upright freezer - middle	15.00 Fahrenheit	
salmon	grill	154.00 Fahrenheit	final cook temp
raw chicken	drawer coolers - grill	38.00 Fahrenheit	
imitation crab	prep cooler - front service - left	41.00 Fahrenheit	
warm water	hand sinks	100.00 Fahrenheit	
tuna	prep cooler - front service - left	40.00 Fahrenheit	
raw salmon	drawer coolers - grill	39.00 Fahrenheit	
mussels	prep cooler - front service - left - on ice	29.00 Fahrenheit	
gyoza	walk-in cooler	40.00 Fahrenheit	
sea bass	clear fish display case - front service	41.00 Fahrenheit	
uncanned corn	prep cooler - cook-line	39.00 Fahrenheit	
sprouts	prep cooler - cook-line	39.00 Fahrenheit	
sliced pork	prep cooler - cook-line	40.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 5 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$290/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$664 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

*Notes:

Facility has been cited for at least three separate instances in a row of improper use of time as a public health control. Any additional violations pertaining to time as a public health control will result in TPHC allowance revocation, after which the facility will no longer be permitted to utilize time as a public health control (4-hour rule).

Discussed with Senior REHS M. Nguyen via phone.

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 11/2/2026. 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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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: Jimmy Huang
Owner
Signed On: October 19, 2026