

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 01/09/2025	
Program PR0413609 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YOSHI SUSHI & GRILL LLC		Inspection Time 10:55 - 12:40
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By JIMMY (VIA PHONE)	FSC JIN YAO HUANG 03/04/2027		

Placard Color & Score
GREEN
71

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				N
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records		X					N
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	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	X	
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	X	
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

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

Inspector Observations: At the beginning of the inspection, one employee told a sushi prep employee to put time label on container of sushi rice. Upon inquiry and inspection, inspector was told that the sushi rice was made at 10:30am today (time label read 10:30am). The current time was past 11:00am.

[CA] When using Time as a Public Health Control (TPHC), food items must be IMMEDIATELY labeled at the start of the 4-hour time period.

[COS] Employee had already retroactively time-labeled the sushi rice.

*****REPEAT VIOLATION. SEE NOTES BELOW.****

Minor Violations

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

Inspector Observations: Employee food handler cards were not available for review.

[CA] Have employee food handler cards stored together at the facility for review.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed kitchen employee rinse hands in the prep sink without removing his gloves.

[CA] Handwashing shall only be done at the handwash sinks. Discard gloves beforehand, and put on new gloves after washing hands.

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

Inspector Observations: In the front sushi prep area:

1) Observed open container of sushi rice was stored directly next to a handwash sink.

[CA] Do not store exposed food next to handwash sinks.

2) Observed handwash sinks were built into the prep counter with no splash guards.

[CA] Install approved splash guards at handwash sinks to prevent cross contamination. Consult Plan Check for splash guard specifications. *REPEAT VIOLATION*

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: Inside an upright freezer: observed raw fish stored above ready-to-eat food (squid salad).

[CA] Store raw animal products below/away from ready-to-eat foods to prevent cross-contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: 1) Observed employee filled a bowl of flour/batter with water at the 3-compartment sink, then proceeded to mix the batter at the 3-compartment sink. A prep sink was available nearby.

[CA] Do not conduct food prep at the 3-compartment sink. Food prep must be conducted at the prep sink if needed.

2) Sanitizer test strips were not available upon request.

[CA] Keep sanitizer test strips readily available.

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

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Inspector Observations: Inside the bulk sugar and potato starch containers: observed scoops were stored with the handles submerged/in direct contact with the food.

[CA] Store scoops so that the handles are not in contact with food to prevent cross-contamination.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: 3 light bulbs under the cooking ventilation hoods were not functional.

[CA] Repair/replace light bulbs.

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

Inspector Observations: A metal probe thermometer was not readily available to the kitchen employees.

[CA] Employees must have easy access to a metal probe thermometer to measure food temperatures.

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) Observed an employee cell phone was stored on a shelf directly over the prep area and next to clean dishes.

[CA] Store personal belongings away from prep surfaces and clean wares.

2) Observed the back kitchen door was propped open during the inspection.

[CA] Keep doors closed to prevent vermin entry.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
FROZEN FISH	UPRIGHT FREEZER	5.00 Fahrenheit	
TOFU	PREP INSERT	40.00 Fahrenheit	
WHITE FISH, SALMON	SUSHI DISPLAY REFRIGERATOR	40.00 Fahrenheit	
COOKED BEANS	PREP INSERT	40.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
RAW MEATS, TEMPURA, RAW SHELL EGGS	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK, PREP SINK	120.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
CRAB SALAD	PREP INSERTS, FRONT SUSHI PREP AREA	40.00 Fahrenheit	
SLICED PORK	PREP INSERT, COOKLINE	40.00 Fahrenheit	

Overall Comments:

Repeat violations may result in enforcement action, including office hearings.

*****Repeat TPHC violations may result in permanent revocation of privilege of using TPHC, and food will be required to be held at 41F and below or 135F and above.*****

Other notes:

- Facility only has an online menu (no paper menu). Observed the "disclosure" portion of the consumer advisory was included for non-raw items as well as raw items (upon tapping on a menu item). Ensure only items with undercooked/raw items have the disclosure in order to clearly indicate to customers which items are undercooked.

- Facility sometimes has fresh shellstock (shellstock tags were available for June, August, October, December 2024) but not all of the time. No shellstock were in the facility today.

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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 1/23/2025. 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: Jin Yao Huang
Owner

Signed On: January 09, 2025