

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 01/03/2025		Placard Color & Score GREEN 93		
Program PR0330350 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name FARIAS, MARIA DE LA LUZ		Inspection Time 09:50 - 11:00			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By ZULMA (PIC)				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						
K07	Proper hot and cold holding temperatures			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						S
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		
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured the following foods holding between 43F - 46F in 2 door cold top/reach in for less than 4 hours: asada, sliced cheese, sliced ham, diced ham and sliced turkey. [CA] Maintain all cold PHFs held at or below 41F.

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: Lacking chlorine test strip to test concentration of sanitizer. [CA] Provide chlorine test strips.

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 knob at warewash sink (left side spray nozzle). [CA] Ensure both cold/hot water valve is on.

2. Found leaking atmospheric pressure valve at mop sink when water is off/on. [CA] Secure leak.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
sliced ham	2 door reach in	44.00 Fahrenheit	
asada meat	2 door reach in	45.00 Fahrenheit	
donuts	2 door upright	30.00 Fahrenheit	
sliced turkey	2 door cold top	46.00 Fahrenheit	
donuts	2 door upright	38.00 Fahrenheit	
milk	self-service pump	41.00 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
whole tomato	1 door reach in	39.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
sliced ham	2 door cold top	46.00 Fahrenheit	
diced ham	2 door cold top	43.00 Fahrenheit	between 43F - 44F.
sliced turkey	2 door reach in	45.00 Fahrenheit	
hot water	warewash/mop sink	120.00 Fahrenheit	
half & half	self-service pump	40.00 Fahrenheit	
beverage	2 door sliding	36.00 Fahrenheit	
cream cheese	2 door reach in	40.00 Fahrenheit	
beverage	2 door reach in	30.00 Fahrenheit	
pastries	2 door upright freezer	1.70 Fahrenheit	
ambient	2 door reach in	40.00 Fahrenheit	
milk	1 door upright	32.00 Fahrenheit	
shredded cheese	2 door reach in	49.00 Fahrenheit	diligent prep

Overall Comments:

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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 **1/17/2025**. 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

zulma farias

Received By: zulma farias
person in charge
Signed On: January 03, 2025