

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 FA0201552 - YOSHI SUSHI		Site Address 250 3RD ST, LOS ALTOS, CA 94022		Inspection Date 06/02/2025	
Program PR0301263 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YOSHI JAPANESE CUISINE II		Inspection Time 14:40 - 16:55
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By JENNY JIN CHUN ZHU	FSC Jenny Jin Chun Zhu 06/18/2027		

Placard Color & Score

YELLOW

55

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						
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		X			
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records		X		X			N
K09 Proper cooling methods			X				N
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		
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		
K40 Wiping cloths: properly used, stored	X	
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0201552 - YOSHI SUSHI	Site Address 250 3RD ST, LOS ALTOS, CA 94022	Inspection Date 06/02/2025
Program PR0301263 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name YOSHI JAPANESE CUISINE INC	Inspection Time 14:40 - 16:55
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *MAJOR** 1. Observed only handwash sink at the front counter area and in the kitchen are lacking single use towels. [CA] Handwash sink shall be supplied with soap and single use towels at all times. [COS] Employee stocked both handwash sinks.***

Follow-up By
06/03/2025

*****MINOR** 2. Observed both handwash sinks are lacking single use towel dispensers. [CA] Install permanent dispenser for single use towel dispensers adjacent to the handwash sinks.***

*****MINOR** 3. Observed bowl of shrimp thawing in the handwash sink at the sushi bar. [CA] The handwash sink shall be designated for handwashing only to protect food from possible contamination. Food preparation such as thawing shall be designated for the preparation sink. [COS] Employee moved the bowl of shrimp.***

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

Inspector Observations: *REPEAT VIOLATION** Measured shrimp tempura and vegetable tempura stored on the front preparation counter at 76F. Per PIC, tempura was cooked 30 minutes prior to temperature measurement and is stored at room temperature until reheated for service. [COS] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [CA] PIC relocated the tempura to the under counter cooler for cooling.***

Follow-up By
06/03/2025

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

Inspector Observations: *REPEAT VIOLATION** Observed lack of time markings on cooked sushi rice in the two rice cookers at the front preparation counter and in the kitchen. Per PIC, sushi rice was cooked 3 hours prior to temperature measurement. Sushi rice measured between 78-110F. [CA] As per written TPHC agreement: when time only is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control and discarded if not consumed or served within 4 hours. [COS] PIC marked sushi rice containers with stickers.***

Follow-up By
06/03/2025

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: *Observed employees eating from open plates in the kitchen area during the inspection. [CA] Employees shall not eat or drink in the food prep, food contact storage, or food storage areas. Provide a designated area for eating and drinking.*

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 improper handwashing practices by multiple employees:*

- 1. Employee wringing water from soiled cloth and proceeding to handle cooked sushi roll without changing gloves or washing hands.***
- 2. Employee donning gloves to handle foods without washing hands.***

[CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

OFFICIAL INSPECTION REPORT

Facility FA0201552 - YOSHI SUSHI	Site Address 250 3RD ST, LOS ALTOS, CA 94022	Inspection Date 06/02/2025
Program PR0301263 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name YOSHI JAPANESE CUISINE INC	Inspection Time 14:40 - 16:55

Inspector Observations: *Observed cooked chicken cooling in a deep, covered metal container. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment 4) Using containers that facilitate heat transfer 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool. [COS] PIC adjusted the lid to keep container uncovered.*

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: *Observed raw fish stored over ready-to-eat foods in the refrigeration units. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

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: *1. Observed large containers with handles stored in the bulk dry ingredient bins. Observed handles are stored in direct contact with food. [CA] Store equipment handles in such a way to prevent direct contact or contamination with food.*

2. Observed wiping cloth stored in direct contact with rice and rice scooper. [CA] Discontinue the use of cloth towels in direct with food and use approved, single use materials.

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

Inspector Observations: *Observed missing ventilation hood filters. Facility actively cooking underneath the hood during inspection. [CA] Ventilation hood filters shall be properly in place, routinely cleaned, and maintained in good repair.*

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

Inspector Observations: *Observed multiple soiled wiping cloths stored on food preparation counters. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in active use.*

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: *Observed broken panels in the wall underneath the 3-compartment sink, exposing the inside of the wall. [CA] Repair all gaps in the facility. The facility shall be fully enclosed to prevent the harborage of pests.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed accumulation of food debris throughout the sushi bar and food preparation areas. [CA] Floors and walls shall be routinely cleaned to prevent pest harborage.*

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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

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

OFFICIAL INSPECTION REPORT

Facility FA0201552 - YOSHI SUSHI	Site Address 250 3RD ST, LOS ALTOS, CA 94022	Inspection Date 06/02/2025
Program PR0301263 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name YOSHI JAPANESE CUISINE INC	Inspection Time 14:40 - 16:55

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
shrimp tempura	preparation counter next to cook line	80.00 Fahrenheit	Per employee, prepared less than 30 minutes prior.
shrimp tempura	preparation counter (sushi bar)	78.00 Fahrenheit	Per employee, prepared less than 30 minutes prior.
imitation crab	preparation unit (sushi bar)	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
ice cream	2-door under counter freezer	9.00 Fahrenheit	
spicy imitation crab	preparation unit (sushi bar)	41.00 Fahrenheit	
salmon	2-door upright freezer (2)	7.00 Fahrenheit	
salmon	3-door preparation unit insert	48.00 Fahrenheit	Per employee, prepared 1 hour prior to measurement.
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
fresh oysters	2-door upright cooler (2)	41.00 Fahrenheit	
tuna	display cooler (sushi bar)	41.00 Fahrenheit	
chicken	preparation counter	88.00 Fahrenheit	Per employee, cooling.
salmon	2-door upright freezer (1)	9.00 Fahrenheit	
salmon	2-door under counter (sushi bar)	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
tuna	3-door preparation unit	41.00 Fahrenheit	
salmon	2-door upright cooler (1)	41.00 Fahrenheit	
salmon	display cooler (sushi bar)	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
sushi rice	rice cooker (sushi bar)	78.00 Fahrenheit	TPHC
cooked bamboo	3-door preparation unit insert	41.00 Fahrenheit	
sushi rice	kitchen	118.00 Fahrenheit	TPHC

Overall Comments:

A follow-up inspection will be conducted to verify compliance of major violations. The first follow-up will be free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.

NOTE: Reviewed TPHC form previously completed for the following Potentially Hazardous Foods (PHFs): sushi rice, spicy tuna, spicy salmon, spicy imitation crab, imitation crab, and scallops. Per previous inspection report, request to add more PHFs shall not be approved until compliance is observed with existing TPHC written procedures.

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 **6/16/2025**. 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: Jenny Jin Chun Zhu
Manager

Signed On: June 02, 2025