

**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> FA0207855 - YAKINI Q SJ		<b>Site Address</b> 1783 W SAN CARLOS ST, SAN JOSE, CA 95128		<b>Inspection Date</b> 08/03/2023	
<b>Program</b> PR0301568 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> SON, DONG-SUN		<b>Inspection Time</b> 16:00 - 18:00
<b>Inspected By</b> MAMAYE KEBEDE	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> MINKYU PARK	<b>FSC Chaewon Park</b> 07/05/27.		

**Placard Color & Score**  
**YELLOW**  
**72**

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						
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				
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		
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
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		
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:** *Cheese, shell eggs, and tofu stored on the preparation fridge were measured above 50 OF.*

**[CA]** *All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above. Since the food products have been stored on the unit for more than two hours in the unit, half container full of each food products were voluntarily condemned and destroyed by the manage (COS).*

Follow-up By  
08/03/2023

### Minor Violations

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

**Inspector Observations:** *Couple of the employees do not have food handler cards.*

**[CA]** *Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire.*

*California approved Food Handler Card (FHC) class providers*

*All Directory Listing*

*(<https://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=228,238&statu sID=4nsi.org>)*

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

**Inspector Observations:** *There was soap supply on one of the handwash sink located inside the ladies restroom .*

**[CA]** *Provide soap and paper towel supplies for the handwash immediately. The person in charge refilled the supplies (COS).*

Follow-up By  
08/03/2023

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:** *Regular and rice noodle stored on the preparation table which are measured at 45OF and 130 OF did not have any time/temperature logs.*

**[CA]** *If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption, proper time/temperature logs must be maintained for each food product.*

Follow-up By  
08/03/2023

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

**Inspector Observations:** *Multiple house flies were observed back in the kitchen areas.*

**[CA]** *Eliminate all insects and rodents from the facility by a legal method.*

*Fresh and dry rat droppings were observed behind the upright fridges located in the dining area.*

**[CA]** *Control rat/mice infestation by a legal method.*

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

**Inspector Observations:** *Some food products on boxes were stored directly on the floor or on milk crate back in the kitchen area.*

**[CA]** *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.*

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

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**Inspector Observations:** *There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.*

**[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:** *Ambient air temperature of one of the preparation fridges located back in the kitchen was measured above 55 OF.*

**[CA] The ambient temperature of any refrigeration unit must be kept at or below 41 OF. Until the unit's temperature adjusted to 41 OF or below, please do not solely use the unit to store any potentially hazardous foods.**

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

**Inspector Observations:** *There was no functional thermometer on the cold-sandwich display case.*

**[CA] To monitor the ambient air of the units, please install a functional thermometer on all refrigeration units.**

*There was no functional thermometer inside of the under-counter fridge.*

**[CA] To monitor the ambient air temperature of the units, please install a functional thermometer on all refrigeration units.**

## Performance-Based Inspection Questions

N/A

## Measured Observations

Item	Location	Measurement	Comments
Chlorine	Mechanical dishwasher	100.00 PPM	
Potato	Preparation table	140.00 Fahrenheit	
Hot water	Three compartment sink	130.00 Fahrenheit	
Cheese	Preparation fridge	53.00 Fahrenheit	
Noodle	Preparation area	130.00 Fahrenheit	
Tofu	Preparation fridge	55.00 Fahrenheit	
Rice noodle	Preparation area	45.00 Fahrenheit	
Beef	Walk-in freezer	35.00 Fahrenheit	

## Overall Comments:

**Note: Food safety certificate: Chaewon Park - 07/05/27.**

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 **8/17/2023**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



**Received By:** Minkyu Park  
Employee

**Signed On:** August 03, 2023