

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 FA0208819 - YURI JAPANESE RESTAURANT		Site Address 3236 S WHITE RD, SAN JOSE, CA 95148		Inspection Date 07/23/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 84 </div>			
Program PR0303283 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PARK, JONG K & PARK, YON		Inspection Time 13:10 - 14:40				
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By DANNY PARK				FSC Danny Park 2/26/2029	

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						S
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						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	X	
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	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		
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

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *The facility uses vinegar to acidify the rice to keep it at room temperature. It also servers raw fish.*

[CA] *If a facility uses special processing to store to improve the shelf life of potentially hazardous food products like rice, we must write a HACCP plan and standard operational procedure (SOP) to identify and evaluate the critical control points. Please provide an HACCP plan SOP for products that needs special processing like acidification.*

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

Inspector Observations: *A dead cockroach was observed on the wall near the front handwash station.*

[CA] *Eliminate flies from the facility by a legal method.*

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: *Some open bag food products were stored on the shelf of in the dry storage area.*

[CA] *Store all open bag food products in properly labeled bulk containers.*

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

Inspector Observations: *Many food products on boxes were stored directly on the floor or on milk crate back in the storage areas.*

[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.*

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: *The two large open top white freezers located back in the kitchen area, and the undercounter fridge located in the front service area are not NSF/ANSI approved or ETL/UL Sanitation listed one.*

[CA] *All equipment used in the facility must be NSF/ANSI approved or ETL/UL Sanitation listed one.*

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: *Boxes of single use and other utensils were stored on the floor back in the storage area.*

[CA] *For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time.*

Compressed gas cylinder used for the soda dispenser was not chained to a secure stand.

[CA] *To prevent possible accidents from falling compressed gas cylinder, all the cylinders must restrain to a secure stand.*

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

Inspector Observations: *Couple of wet/soiled wiping cloths were stored on the counters.*

[CA] *Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).*

Performance-Based Inspection Questions

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All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Soup	Soup pot	174.00 Fahrenheit	
Shrimp	Open top freezer	0.00 Fahrenheit	
Tempura	Final cook	174.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Tuna	Display case	41.00 Fahrenheit	
Beef	Upright fridge	35.00 Fahrenheit	
Chicken	Final cook	165.00 Fahrenheit	
Salmon	Display case	41.00 Fahrenheit	
Chicken	Preparation fridge	36.00 Fahrenheit	

Overall Comments:

Note:1. Food safety manager certificate: Danny Park - 2/26/2029

2. The facility serves sushi with an acidified rice. The restaurant has six fulltime and 3 parttime employees. Therefore, the risk category shall be change to RC03 and the program element to FP14 at the beginning of the next billing cycle..

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 **8/6/2025**. 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: Danny Park
Manager

Signed On: July 23, 2025