

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 FA0283799 - YAYOI		Site Address 20682 HOMESTEAD RD, CUPERTINO, CA 95014		Inspection Date 10/21/2025		Placard Color & Score GREEN 82		
Program PR0425637 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PLENUS, INC		Inspection Time 14:05 - 16:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By PHOUC VI				FSC Phuoc Vi 6/22/28

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			N
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		
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		
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

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

Inspector Observations: *Lack of paper towels at both handwash sinks located in the kitchen. [CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper to allow employees to properly wash their hands as required.*

[COS] *Employee refilled paper towels dispensers at both handwash sinks.*

Minor Violations

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

Inspector Observations: *Employees observed putting on disposable gloves to handle food without washing their hands. [CA] Employees shall properly wash their hands using warm water, soap, and single-use paper towels prior to putting on gloves to handle food.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *1) Water at handwash sink was measured at 79F. [CA] Handwash sinks shall be able to provide warm water at a minimum temperature of 100F.*

2) Hot water at the three compartment sink is measured at a maximum of 114F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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: *Pressurized cylinders are not securely fastened to a rigid structure.[CA]Pressurized cylinders shall be securely fastened to a rigid surface.*

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

Inspector Observations: *Wiping towels are observed used, reused, and stored on food prep surfaces.*

[CA] *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

Performance-Based Inspection Questions

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

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Pork	Cooked	181.00 Fahrenheit	
Raw shell eggs	Drawer cooler at cook line	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Raw shell eggs	Reach-in cooler at beverage station	41.00 Fahrenheit	
Raw beef	Walk-in cooler	38.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
Noodles	Reach-in cooler at back cook line	38.00 Fahrenheit	
Salmon	Reach-in cooler at back cook line	36.00 Fahrenheit	
Raw chicken	Walk-in cooler	38.00 Fahrenheit	
Dumpling	Drawer cooler at cook line	39.00 Fahrenheit	
Raw salmon	Walk-in cooler	39.00 Fahrenheit	
Raw beef	Drawer cooler at cook line	41.00 Fahrenheit	
Tofu for miso soup	Upright reach-in cooler at beverage station	40.00 Fahrenheit	
Whipped cream	Reach-in cooler at beverage station	41.00 Fahrenheit	
Water	Handwash sink	79.00 Fahrenheit	
Rice	Warmer	146.00 Fahrenheit	
Unagi	Reach-in cooler at cook line	38.00 Fahrenheit	
Hot water	Food prep sink	120.00 Fahrenheit	
Raw chicken	Drawer cooler at cook line	40.00 Fahrenheit	
Curry	Warmer	145.00 Fahrenheit	
Hot water	Three compartment sink	114.00 Fahrenheit	

Overall Comments:

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 **11/4/2025**. 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: Phouc Vi

Signed On: October 21, 2025