

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 FA0200814 - YOSHINOYA RESTAURANT #2125	Site Address 19825 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 01/20/2025
Program PR0306658 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name DELIZO, CAROLINE	Inspection Time 10:00 - 11:00
Inspected By GLENJOY DAVID	Inspection Type FOLLOW-UP INSPECTION	Consent By CAROLINE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/15/2025

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

Compliance of this violation has been verified on: 01/20/2025

Cited On: 01/15/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Compliance of this violation has been verified on: 01/20/2025

Cited On: 01/15/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 01/20/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
vegetables	steam table	139.00 Fahrenheit	
chicken	steam table	145.00 Fahrenheit	
noodles	steam table	136.00 Fahrenheit	
quat	two compartment sink	200.00 PPM	
spring roll	warmer	135.00 Fahrenheit	

Overall Comments:

Follow-up inspection for major violations

- All foods were at proper temperatures
- PIC demonstrated how facility washes, rinses, and sanitizes at two compartment sink
- Two compartment sink is not leaking

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 **2/3/2025**. 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.

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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: Caroline Medina
PIC

Signed On: January 20, 2025