

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 FA0207855 - YAKINI Q SJ		Site Address 1783 W SAN CARLOS ST, SAN JOSE, CA 95128	Inspection Date 08/31/2023
Program PR0301568 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name SON, DONG-SUN	Inspection Time 16:45 - 17:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By CHAEWON PARK	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 08/03/2023

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

Compliance of this violation has been verified on: 08/31/2023

Minor Violations

Cited On: 08/31/2023

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.

Follow-up By
09/07/2023

California approved Food Handler Card (FHC) class providers

All Directory Listing

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

Cited On: 08/03/2023

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

Compliance of this violation has been verified on: 08/31/2023

Cited On: 08/03/2023

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

Compliance of this violation has been verified on: 08/31/2023

Cited On: 08/31/2023

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.

Follow-up By
09/07/2023

Cited On: 08/31/2023

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: Raw food products including beef and shell eggs were stored above ready to eat food products inside the walk-in cooler.

[CA] To prevent possible contamination, ready to eat food products and produce must be stored above or by the said of raw food products.

Follow-up By
09/07/2023

Cited On: 08/31/2023

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.

Follow-up By
09/07/2023

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Cited On: 08/31/2023

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

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.*

Follow-up By
09/08/2023

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

Cited On: 08/31/2023

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

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

Follow-up By
09/07/2023

[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.*

Cited On: 08/31/2023

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.*

Follow-up By
09/07/2023

[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).*

Measured Observations

Item	Location	Measurement	Comments
Noodle	Preparation area	110.00 Fahrenheit	
Tofu	Preparation fridge	34.00 Fahrenheit	
Chlorine	Three compartment sink	50.00 PPM	
Rice cake, TPHC	Preparation area	120.00 Fahrenheit	
Beef	Preparation fridge	40.00 Fahrenheit	

Overall Comments:

Note: *This is a follow-up inspection to the routine inspection conducted on 08/03/23. During the time of that inspection, food products stored on one of the preparation fridge were measured above 50 OF. Also food products stored outside the safe temperature zone on the preparation area did not have time/temperature logs or control mechanisms.*

During today's follow-up inspection, the unit which was not holding the food at the appropriate temperature is replaced with exactly the same kind. Noodle and fish cakes stored outside on the preparation table are kept using time as a public health control method. The restrooms handwash stations have soap and paper towel supplies as well. Therefore, a pass placard is replacing the conditionally yellow placard that was issued 08/03/23. The other violations cited during that day's inspection must be corrected immediately as well.

2. The facility has changed ownership. The owner is told to submit a change of ownership request with 24 hours.

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 **9/14/2023**. 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.

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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: Chaewon Park
Employee

Signed On: August 31, 2023