

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 FA0266501 - YOPOP		Site Address 5353 ALMADEN EX F90, SAN JOSE, CA 95118	Inspection Date 05/07/2026
Program PR0393460 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name HAYOUNG, CHUN	Inspection Time 13:30 - 14:30
Inspected By CHRISTINA RODRIGUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By SARAH	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 05/07/2026

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

Inspector Observations: The water at the dish sink is at 110 degrees F. [CA] The temperature must reach 120 degrees F.

Measured Observations

Item	Location	Measurement	Comments
water	hand sink	100.00 Fahrenheit	
water	dish sink	110.00 Fahrenheit	
milk	under counter	41.00 Fahrenheit	

Overall Comments:

Yellow placard changed to green today. Met with the owner at the facility.

Reinspection conducted due to the fly issues, moldy ice machine, and water temperature.

The front door must be kept closed to help eliminate vermin entrance.

There were no longer any dead flies in the refrigerator nor in the back kitchen.

The interior of the ice machine no longer has mold in it and appears to have been thoroughly cleaned and sanitized according to the owner.

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 **5/21/2026**. 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:

Signed On: May 07, 2026