

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 FA0205981 - YUMMY TOFU & BBQ		Site Address 1310 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 08/20/2026		Placard Color & Score GREEN 86		
Program PR0302623 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name STEVE KIM		Inspection Time 11:30 - 13:00			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By HAEYEON RICHOFISKY				FSC JAIME LUCIO MEZA 12/25/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X				N
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						
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				N

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		X
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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		X
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Beef, pork, and tofu container at the middle food prep cooler was measured 58F, 48F, & 52F. Per PIC, it was precooked 30 minutes ago.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Rapid chill PHF before placing inside the prep cooler.

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

Inspector Observations: Three dead cockroaches in the back room with hot water heater.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

NOTE:

- Facility must keep pest control report on site for review.

- If find a dead or live cockroach in the kitchen area facility will be immediately closed down.

- Back storage has a lot of unnecessary items. Get rid of unnecessary items and clean the storage area thoroughly.

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: Dirty pot was left in a food prep sink.

[CA] Food preparation sink can only be used for washing/rinsing, thawing, etc. food. Dirty utensils and pans shall always be stored at the warewash sink only.

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

Inspector Observations: Refrigeration units lack monitoring thermometers.

[CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Food prep sink drain pipe lack airgap.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

[SA] Trim or replace drain pipe to provide minimum 1 inch airgap.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Mop bucket with dirty water and wet mop was left in a back room.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Back storage room has too much stuff that is making it hard to clean the area.

[CA] The back storage room shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

NOTE: Keep everything 6 inches off floor for easy cleaning purpose.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HAND WASHING	100.00 Fahrenheit	
POTATOS	HOT HOLDING	138.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
HOT WATER	2-COMP SINK	120.00 Fahrenheit	
DRINKS	REFRIGERATION	40.00 Fahrenheit	
BEEF	PREP COOLER	58.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
FISH CAKE	HOT HOLDING	142.00 Fahrenheit	
TOFU	HOT HOLDING	150.00 Fahrenheit	
PORK	PREP COOLER	48.00 Fahrenheit	
CALAMARI	REFRIGERATION	38.00 Fahrenheit	
BEAN SPROUT	PREP COOLER	41.00 Fahrenheit	
GLASS NODDLE	PREP COOLER	48.00 Fahrenheit	
	BOTTOM-COOLING		
HOT WATER	HANDWASHING RESTROOM	100.00 Fahrenheit	
TOFU	PREP COOLER	52.00 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 **9/3/2026**. 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: HAEEYON RICHOFSKY
PIC
Signed On: August 20, 2026