

**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**

<b>Facility</b> FA0202804 - YOSHI SUSHI		<b>Site Address</b> 599 E CALAVERAS BL, MILPITAS, CA 95035		<b>Inspection Date</b> 10/31/2025	
<b>Program</b> PR0305417 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> YOSHI JAPANESE CUISINE II		<b>Inspection Time</b> 15:05 - 16:05
<b>Inspected By</b> NHA HUYNH	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JIN	<b>FSC</b> Jin Yao Huang 03/04/2027		

**Placard Color & Score**  
**GREEN**  
**93**

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						S
K03 No discharge from eyes, nose, mouth	X						S
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						
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						

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	X	
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
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		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0202804 - YOSHI SUSHI	<b>Site Address</b> 599 E CALAVERAS BL, MILPITAS, CA 95035	<b>Inspection Date</b> 10/31/2025
<b>Program</b> PR0305417 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> YOSHI JAPANESE CUISINE INC	<b>Inspection Time</b> 15:05 - 16:05
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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

#### ***Inspector Observations:***

***Observed expired Food Handler's Card for a few employees.***

***[Corrective Action] Maintain FHC current and valid.***

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:***

***Boxes of vinegar and sauce observed stored directly on the wet floor in the dry storage room.***

***[Corrective Action] Store food at least 6 inches above the floor on approved shelving.***

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

#### ***Inspector Observations:***

***Observed a cracked flooring and worn floor grout in the kitchen by the walk-in cooler.***

***[Corrective Action] Maintain floors in good condition.***

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	3 compartment sink	133.00 Fahrenheit	
salmon	sushi display case #2	38.00 Fahrenheit	
hot water	handwash sink	109.00 Fahrenheit	
salmon	sushi display case #3	38.00 Fahrenheit	
salmon	sushi display case #1	41.00 Fahrenheit	
crab salad	opent top cooler #2	41.00 Fahrenheit	
chicken, raw shell eggs	walk-in cooler	37.00 Fahrenheit	
chasu, bean sprouts	3 door prep cooler	40.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
tofu	2 door prep cooler	43.00 Fahrenheit	
beef, chicken	2 drawer cooler	38.00 Fahrenheit	
crab salad, scallop	open top cooler #1	45.00 Fahrenheit	TPHC
salmon	2 door above counter cooler	37.00 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 **11/14/2025**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0202804 - YOSHI SUSHI	<b>Site Address</b> 599 E CALAVERAS BL, MILPITAS, CA 95035	<b>Inspection Date</b> 10/31/2025
<b>Program</b> PR0305417 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> YOSHI JAPANESE CUISINE INC	<b>Inspection Time</b> 15:05 - 16:05

**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:** Jin  
person in charge

**Signed On:** October 31, 2025