

# 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 FA0273567 - YOSHI SUSHI		Site Address 1095 E BROKAW RD 30, SAN JOSE, CA 95131		Inspection Date 07/21/2025	
Program PR0413609 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YOSHI SUSHI & GRILL LLC		Inspection Time 14:25 - 17:00
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION		Consent By JIMMY	FSC Jin Hao Huang 03/04/2027	

Placard Color & Score

**YELLOW**

**56**

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						
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		X			N
K08 Time as a public health control; procedures & records		X		X			
K09 Proper cooling methods	X						
K10 Proper cooking time & temperatures	X						S
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		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		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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		
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

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

**Inspector Observations:**

**Multiple PHF's measured in the temperature danger zone (greater than 41F, but less than 135F):**

- Raw meat in a plastic container on a cart next to prep unit (63F)
- Cha shu in upper prep unit insert (44F-50F)
- Multiple kinds of raw fish in both sushi display cases in the front sushi prep area (44F-51F)
- Unagi in toaster oven in the front sushi prep area (110F)

**\*Per the PIC and employees: Unagi had been cooked 15 minutes prior, and all of the listed food had been in their respective refrigeration units OR out in ambient for less than 4 hours.**

**Note: Refrigeration units MUST be able to hold PHF at or below 41F. Check to ensure that sushi display cases (particularly the left-most case when oriented to facing the customer seating area) are capable of doing so.**

**[CA] PHF shall be held at or below 41F, or at or above 135F.**

**[COS] Unagi will be either reheated to 165F, or used within 4 hours. All other PHF's were moved to working refrigeration units.**

Follow-up By  
07/24/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: \*REPEAT VIOLATION\***

**Sushi rice in a rice pot at the front sushi prep area lacked a time marking. Label observed to be affixed to container, but time was not written.**

**[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.**

**[COS] Employee wrote the time that the sushi rice was initially cooked on the time marking label.**

**\*Further repeat violations of TPHC may result in TPHC allowance being revoked, after which the facility will not be allowed to use TPHC anymore.**

Follow-up By  
07/24/2025

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, 14125(b), 114141

**Inspector Observations:**

**Rice scoops observed to be sitting in water measured at 68F. Employee observed changing the water bath, but did not replace or wash/sanitize rice scoops. Per the PIC, they change the water every 2 hours, but do not change the rice scoops.**

**[CA] Equipment contacting potentially hazardous food shall be washed/sanitized or replaced at least once every 4 hours.**

**[COS] PIC replaced rice scoops.**

Follow-up By  
07/24/2025

### Minor Violations

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

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**Inspector Observations:**

**Facility could not provide valid food handler cards for two employees.**

**[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

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

**Inspector Observations:**

**1. One of the hand sinks in the front sushi prep area lacked available soap.**

**2. Hand sink at the middle of the kitchen area lacked soap.**

**[CA] Provide handwashing cleanser at handwash stations at all times.**

**3. Trashcan observed to be located directly underneath handwash sink in the front sushi prep area. Paper towels from wall-mounted dispenser in direct contact with trashcan.**

**[CA] Store trashcan elsewhere, so that there is not the potential for paper towels or employees' hands (when using soap dispenser or grabbing paper towels) to touch the trashcan.**

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

**Inspector Observations:**

**Hand sink in the back kitchen area had a non-functional hot water handle. Per the PIC, plumber will come in several days to fix the issue.**

**Note: Alternate hand sink with warm water available in the kitchen area.**

**[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.**

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

**Inspector Observations:**

**10+ flies observed in the kitchen area.**

**[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:**

**Multiple containers of food stored on the floor in the kitchen and walk-in refrigerator.**

**[CA] Food shall be stored a minimum of 6 inches off the floor.**

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:**

**Knife observed to be stored in between a prep refrigeration unit and a counter. Large amount of food buildup observed on both sides of crevice.**

**[CA] Equipment contacting food shall be stored in a sanitary location.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

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**Inspector Observations:**

**1. Fan guards in the walk-in observed to have large amount of dust buildup.**

**2. Bathroom ventilation screen observed to have large amounts of dust buildup.**

**[CA] Clean and maintain ventilation.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:**

**Wiping cloth chlorine sanitizing solution measured > 200 ppm in wiping cloth bucket at the front sushi prep area.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine).**

**Performance-Based Inspection Questions**

Needs Improvement - Proper hot and cold holding temperatures.

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
takoyaki	prep unit (lower)	39.00 Fahrenheit	
imitation crab	prep unit (upper) in front sushi prep area	38.00 Fahrenheit	
soup	hot holding countertop unit	190.00 Fahrenheit	
frozen shrimp	upright freezer 1	8.00 Fahrenheit	
sushi tempura	fryer	167.00 Fahrenheit	
seaweed salad	prep unit (upper insert)	40.00 Fahrenheit	
unagi	prep unit (upper) in front sushi prep area	39.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
frozen bacon	upright freezer 2	11.00 Fahrenheit	
brown rice	rice warmer	178.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
gyoza	walk-in refrigerator	34.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	

**Overall Comments:**

**Two or more major violations were cited during the routine inspection.**

**A follow-up inspection will be conducted to verify compliance with all of the cited major violations. If there are any updates or changes, call inspector at (408)918-3490.**

**Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.**

**\*\*Further repeat violations of TPHC may result in TPHC allowance being revoked, after which the facility will not be allowed to use TPHC anymore\*\***

**Notes:**

- Ensure that leak under 3 compartment sink is fixed
- Ensure that containers of CO2 are chained/fastened to a rigid structure
- Clean oven in the front sushi prep area

**Joint inspection with M. Chin. Report written by M. Chin.**

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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 **8/4/2025**. 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.

## 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



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**Received By:** Jimmy Huang  
Owner

**Signed On:** July 21, 2025