

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 FA0302833 - YOMIE'S RICE & YOGURT SAN JOSE		Site Address 1701 LUNDY AV 180, SAN JOSE, CA 95131		Inspection Date 09/09/2025		Placard Color & Score YELLOW 72		
Program PR0445042 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name 77 STUDIO LLC		Inspection Time 14:25 - 16:55			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By VINH				FSC Not Available

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						
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				S
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		X			N
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		
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		
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: *In a large metal container on a prep counter: measured internal temperature of yogurt to be 56F. Operator stated it had been placed on the countertop at 1:45pm today (approximately 1 hour 20 minutes prior).*

Follow-up By
09/11/2025

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above. Alternatively, use Time as a Public Health Control.*

[COS] *Yogurt was placed inside a refrigerator.*

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: *The facility did not have approved sanitizer on site. Operator showed specialist two types of cleaning products: 1) "CLOROX CLEAN UP MULTI-SURFACE CLEANER AND BLEACH", and 2) "LA'S TOTALLY AWESOME BLEACH".*

Follow-up By
09/11/2025

Cleaning product #1 only had 1.84% sodium hypochlorite and appeared to be only intended for non-food surface use.

Cleaning product #2 did not have an ingredient list, and also appeared to be only intended for non-food surface use.

[CA] *Sanitize wares in approved sanitizer (minimum 5% concentration if using chlorine, or 200ppm quaternary ammonia or per manufacturer directions).*

[COS] *Operator immediately purchased bleach for the facility. Specialist showed operator how to set up 100ppm chlorine sanitizer. Operator will sanitize all wares in 100ppm chlorine solution for 30 seconds in the 3-compartment sink before use.*

Note: *PIC stated facility only sanitizes wares once per day, at night, and that there are sufficient amounts of wares (cups, utensils) to ensure items in contact with PHFs are not used for more than 4 hours.*

Minor Violations

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

Inspector Observations: *A manager's food safety certificate was not available. One employee was missing a food handler card.*

[CA] *Obtain a manager's food safety certificate and food handler card. Have all certificates stored together at the facility for review at all times.*

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

Inspector Observations: *Observed rubber gloves stored inside the kitchen handsink.*

[CA] *Do not store objects inside the handsink. Handsinks must be used only for handwashing and must be unobstructed at all times.*

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

Inspector Observations: *TPHC was being used for the cooked boba and purple rice (observed time-marking stickers on food containers), but no written procedures were available upon request.*

[CA] *Written procedures for TPHC must be available upon request. Emailed blank TPHC form to PIC.*

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

Inspector Observations: Measured hot water at the 3-compartment and prep sinks to be 110F.

[CA] Provide hot water (120F) at these sinks.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMPARTMENT SINK, PREP SINK	110.00 Fahrenheit	
CUT HONEYDEW MELON	PREP INSERT	39.00 Fahrenheit	
MILK, HONEYDEW	REFRIGERATORS	41.00 Fahrenheit	
YOGURT	PREP COUNTER	56.00 Fahrenheit	HELD SINCE 1:45PM
WARM WATER	HANDSINKS, KITCHEN AND RESTROOM	100.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted to assess the major violations listed above. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

Note: ensure sanitizer test strips and a metal probe thermometer are available at all times.

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 **9/23/2025**. 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



Received By: Vinh Diep
Employee
Signed On: September 09, 2025