

**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<br>FA0201552 - YOSHI SUSHI                                       | Site Address<br>250 3RD ST, LOS ALTOS, CA 94022 | Inspection Date<br>04/25/2024    |
| Program<br>PR0301263 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>YOSHI JAPANESE CUISINE II         | Inspection Time<br>14:55 - 15:40 |
| Inspected By<br>ALEXANDER ALFARO  | Inspection Type<br>FOLLOW-UP INSPECTION         | Consent By<br>JENNY JIN CHUN ZHU |

|   |
|---|
| Placard Color & Score<br><b>GREEN</b><br><b>N/A</b> |
|---|

**Comments and Observations**

**Major Violations**

Cited On: 04/22/2024

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

**Compliance of this violation has been verified on: 04/25/2024**

Cited On: 04/22/2024

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

**Compliance of this violation has been verified on: 04/25/2024**

Cited On: 04/22/2024

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

**Compliance of this violation has been verified on: 04/25/2024**

Cited On: 04/22/2024

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

**Compliance of this violation has been verified on: 04/25/2024**

**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

*This is a follow up inspection to ensure continued compliance with major violations noted during the routine inspection on 4/22/2024.*

**Observations:**

**K07: No tempura shrimp was observed to be made. Tempura breeding station was observed set up next to fryer. Per manager, they are now cooked to order.**

**K07: Sushi fillings in the sushi bar area were observed to be placed under time with time markers. Items measured between 50-52 degrees Fahrenheit.**

**K08: Time markers were observed on all sushi rice containers and proposed items.**

**K14: Wooden rice bowl was observed to be upside down to allow for air drying. Per manager, they used it earlier today and sanitized it accordingly.**

**K18: No ROP items were observed. Vacuum sealing device has been removed from premises.**

**An updated TPHC form was collected and approved on site that includes the following PHFs:**

**Sushi rice**

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**Imitation Crab Meat**

**Spicy Imitation Crab Meat**

**Spicy Tuna**

**Spicy Salmon**

**Scallops**

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 **5/9/2024**. 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:** Jenny Jin Chun Zhu  
Manager

**Signed On:** April 25, 2024