

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 FA0273730 - YUTORI - BAR & RESTAURANT		Site Address 3375 EL CAMINO REAL, PALO ALTO, CA 94306		Inspection Date 05/07/2026		Placard Color & Score GREEN 83		
Program PR0413925 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name OHAYO LLC		Inspection Time 11:15 - 13:20			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By JEROME				FSC

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						S
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							
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	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		X
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

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:

Major Violation:

No sanitizer was detected in the final rinse cycle of the low temperature dish machine during active warewashing. The connected sanitizer bucket was observed low on solution. AutoChlor was contacted for service at the time of inspection.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] Dishes shall be sanitized in the three compartment sink until the low temperature dish machine can provide adequate sanitizer concentration.

Minor Violation:

Observed plastic containers wet stacked above the three compartment sink.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

[COS] The plastic container were unstacked and separated to air dry.

Minor Violations

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

Inspector Observations:

Observed cooked rice in an unplugged rice cooker at the chef's table used for bento. A label was on the rice cooker at 10AM indicating the cook time and the PIC demonstrated adequate knowledge in the required time control procedures, but a written plan approved by this agency has not been completed.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

***A copy of the TPHC template will be provided in addition to this report.**

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:

Observed raw shelled eggs stored above ready to eat foods in the walk in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

[COS] The eggs were relocated to an approved location.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Follow-up By
05/11/2026

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Inspector Observations:

Observed multiple trash bags stored on the ground behind the facility. The garbage cans were observed full. It was discussed with the PIC that they have added an additional garbage pick up to accommodate the amount of trash accumulation.

[CA] Refuse, recyclables, or returnables shall be kept in nonabsorbent, durable, cleanable, leak proof, and rodent proof containers.

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:

Observed a large accumulation of equipment behind the facility.

[CA] Remove all unnecessary equipment to prevent the harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ONIGIRI	FRONT REACH IN COOLER	40.00 Fahrenheit	
PORK	WALK IN COOLER	39.00 Fahrenheit	
FRUIT SANDWICH	FRONT REACH IN COOLER	38.00 Fahrenheit	
MILK	WALK IN COOLER	38.00 Fahrenheit	
WATER	WAREWASHING HAND WASHING SINK	108.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	121.00 Fahrenheit	
WATER	PREPARATION SINK	100.00 Fahrenheit	
SANITIZER CONCENTRATION	MULTIUSE WIPING BUCKET AT BACK PREP	200.00 PPM	QUATERNARY AMMONIA
SANITIZER CONCENTRATION	THREE COMPARTMENT SINK	200.00 PPM	QUATERNARY AMMONIA
COOKED CHICKEN	DRAWER COOLER	40.00 Fahrenheit	
IKURA	REACH IN COOLER	39.00 Fahrenheit	
WATER	MAIN PREP HANDWASHING SINK	108.00 Fahrenheit	
MISO COD	WALK IN COOLER	38.00 Fahrenheit	

Overall Comments:

*Note:

1. Provide valid food safety certificate within 60 days since commencing operation.

2. Observed pork in walk in cooler cooked via sous vide. It was discussed that this product is for R&D and not for retail sale. Note the following: A FOOD FACILITY that packages POTENTIALLY HAZARDOUS FOODs using a cook-chill or sous vide process shall meet the requirements of Section 3-502.12 (D) of the Food Code published by the FDA. (114057.1. e)

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 **5/21/2026**. 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.

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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: JEROME ITO

OWNER

Signed On: May 07, 2026