

**County of Santa Clara**  
**Department of Environmental Health**  
**Consumer Protection Division**

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716  
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**OFFICIAL INSPECTION REPORT**

Facility FA0201552 - YOSHI SUSHI		Site Address 250 3RD ST, LOS ALTOS, CA 94022	Inspection Date 06/03/2025
Program PR0301263 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name YOSHI JAPANESE CUISINE II	Inspection Time 14:30 - 15:10
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By JENNY JIN CHUN ZHU	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 06/02/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Compliance of this violation has been verified on: 06/03/2025**

Cited On: 06/02/2025

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

**Compliance of this violation has been verified on: 06/03/2025**

Cited On: 06/02/2025

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

**This violation found not in compliance on 06/03/2025. See details below.**

Cited On: 06/03/2025

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

**Inspector Observations: In the kitchen, observed large tray of rice stored on preparation counter with no time marking. Per PIC, rice is on TPHC and time sticker is added after rice is transferred into the warmer. Measured rice at 108-119F. [CA] Sushi rice shall be time marked immediately after cooking when it is stored at room temperature. [COS] PIC added time marking to rice. Reviewed TPHC guidelines.**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
sushi rice	rice cooker (sushi bar)	100.00 Fahrenheit	TPHC
salmon	preparation unit	41.00 Fahrenheit	
sushi rice	preparation counter	108.00 Fahrenheit	108-119F
salmon	display case (sushi bar)	41.00 Fahrenheit	
sushi rice	rice cooker (sushi bar)	106.00 Fahrenheit	TPHC
imitation crab	preparation unit (sushi bar)	41.00 Fahrenheit	

**Overall Comments:**

**On-site to conduct a follow-up to the routine inspection from 6/2/2025.**

**The following major violations have been corrected:**

- **K06: Adequate handwash facilities. All handwash sinks are fully stocked with soap and single use towels. A temporary roll dispenser has been installed at the handwash sink at the sushi bar.**
- **K07: Proper hot and cold holding temperatures. No cooked tempura or other foods stored at room temperature during inspection. Verified other holding temperatures are in compliance.**
- **K08: Time as a public health control. Observed time markings on the rice cookers next to the sushi bar. Sushi rice to be discarded 4 hours after the time marked.**

**Continue corrections for remaining violations as noted on the previous inspection report.**

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<b>Program</b> PR0301263 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> YOSHI JAPANESE CUISINE INC	<b>Inspection Time</b> 14:30 - 15:10

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 **6/17/2025**. 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:** Jenny Jin Chun Zhu  
Manager

**Signed On:** June 03, 2025