

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 FA0205981 - YUMMY TOFU & BBQ		Site Address 1310 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 12/23/2025	
Program PR0302623 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name STEVE KIM		Inspection Time 13:15 - 14:15
Inspected By HINA WYNE		Inspection Type LIMITED INSPECTION		Consent By HAEYEON RICHOFISKY	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Food was measured 44F in the middle food prep unit.
[CA] Potentially hazardous foods shall be held at or below 41/45°F or at or above 135°F. (113996, 113998, 114037, 114343(a))

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Frozen meat was left at a shelving.
[CA] Food shall be thawed under refrigeration completely submerged under cold running water of sufficient velocity to flush loose particles in microwave oven during the cooking process. (114018, 114020, 114020.1)

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
FISH	FREEZER	10.00 Fahrenheit	
BEEF	PREP COOLER MIDDLE	43.00 Fahrenheit	
TOFU	HOT HOLDING	138.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
BEAN SPROUT	PREP COOLER MIDDLE	44.00 Fahrenheit	
PORK	PRFEP COOLER MIDDLE	44.00 Fahrenheit	

Overall Comments:

- During a follow up inspection following items were observed.***
- Hand washing sinks were equipped with soap and paper towel.***
- No cockroaches was observed in the dry storage room.***
- Ice machine has nothing stored in it.***
- Potentially hazards Food was measured 44F in the middle prep cooler.[CA] Potentially hazards Food shall measure 41F and below.***
- Frozen meat was left at a shelving.[CA] Food shall be thawed under refrigeration completely submerged under cold running water of sufficient velocity to flush loose particles in microwave oven during the cooking process.***

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 **1/6/2026**. 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: Haeyeon Richofsky
PIC

Signed On: December 23, 2025