

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 FA0200814 - YOSHINOYA RESTAURANT #2125		Site Address 19825 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 01/15/2025	
Program PR0306658 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name DELIZO, CAROLINE		Inspection Time 13:00 - 15:05
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By CAROLINE	FSC Sriymao Khath 6/8/26		

Placard Color & Score

YELLOW
69

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	Major	Minor			
K01	Demonstration of knowledge; food safety certification	X									
K02	Communicable disease; reporting/restriction/exclusion	X									
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						X		N
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	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						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									X	
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				X
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: *Potentially hazardous foods measured at improper hot holding temperatures. On the steam table - cooked vegetables (124F) and noodles (109F). In the warmer - chicken (121F) and eggrolls (130F).*

[CA] *Potentially hazardous foods when hot holding shall be held at or above 135F.*

[SA] *Per employee the above food items were prepared 30 to 60 minutes ago and will be subject to time where it will be discarded if not used or served within the next 3 hours.*

Follow-up By
01/21/2025

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: *Employees observed manual warewashing utensils where the utensils were washed and rinsed but not sanitized.*

[CA] *Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).*

[COS] *Employee prepared a sanitizing solution and the utensils were rewashed and sanitized.*

Follow-up By
01/21/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Leaks observed on the two compartment warewashing sink where the waste water flows onto the floor while employee was warewashing. [CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.*

[SA] *Instead of filling the two compartment sink with water where it leaks - large pots are used inside of the sink compartments to accomplish the manual warewashing steps. The water is then disposed of in the sink compartment that does not leak. Employee cleaned and sanitized the floor.*

Follow-up By
01/21/2025

Minor Violations

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

Inspector Observations: *Hot water at the three compartment sink is measured at a maximum of 116F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Leak observed under the two compartment sink. Per employee the sink requires welding to repair. [CA] Repair leak and maintain plumbing in good repair.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Facility added a boba machine with a drain line that extends from the front counter to the back kitchen. The boba machine is a new equipment that was not previously approved. [CA] Any addition of food equipment or changes that requires plumbing are to be submitted to this department's Plan Check for review and approval prior to installation and use.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Rice	Hot holding - steam table	140.00 Fahrenheit	
Hot water	Two compartment sink	120.00 Fahrenheit	
Beef	Cook top	186.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw beef	Walk-in cooler	38.00 Fahrenheit	
Chicken	Hot holding warmer	121.00 Fahrenheit	
Noodles	Walk-in cooler	40.00 Fahrenheit	
Noodles	Hot holding - steam table	109.00 Fahrenheit	
Beef	Hot holding - steam table	150.00 Fahrenheit	
Raw chicken	Walk-in cooler	37.00 Fahrenheit	
Quat sanitizer	Two compartment sink	200.00 PPM	Measured after COS
Chicken	Hot holding - steam table	145.00 Fahrenheit	
Chicken	Grill	190.00 Fahrenheit	
Eggrolls	Hot holding warmer	130.00 Fahrenheit	
Cooked vegetables	Hot holding - steam table	124.00 Fahrenheit	
Raw salmon	Walk-in cooler	37.00 Fahrenheit	
Clam chowder	Hot holding - steam table	155.00 Fahrenheit	

Overall Comments:

Facility has plans to upgrade the two compartment warewashing sink in the near future and possible addition of a walk-in freezer. Any addition of food equipment or changes that requires plumbing are to be submitted to this department's Plan Check for review and approval prior to installation and use. Additional information on Plan Check can be located online at www.Ehinfo.org

Also discussed with facility that the a food prep sink is required for their operation.

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 **1/29/2025**. 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: Caroline Delizo
Manager/Owner

Signed On: January 15, 2025