

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 02/11/2026		Placard Color & Score GREEN 82		
Program PR0306658 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name DELIZO, CAROLINE		Inspection Time 14:00 - 15:20			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By SRIYMAO KHATH				FSC Sriymao Khath 6/8/26

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						
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	X			N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records	X						S
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						S
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		
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	X	
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		
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: Cooked chicken in warmer was measured at 117F to 130F. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F.

[COS] Employee said that chicken was prepared within the last hour so chicken was returned to the grill to be reheated to 165F.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee observed washing utensils at the warewash sink and proceeded to the grill without washing hands. [CA] Employee shall properly wash hands when changing tasks and prior to handling food or food contact utensils.

[COS] Employee was stopped and asked to properly wash hands prior to contaminating any food or equipment.

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 warewashing sink was measured at a maximum of 115F. [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.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lacking chemical test strips to measure sanitizer. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Installed beverage machine was not submitted to this department's Plan Check for review and approval prior to installation and use. Observed signs of improper drainage of waste water as the flexible drain line from the machine extends around to the kitchen and has visible signs of mold. [CA] The addition or modification of cooking equipment OR equipment with plumbing requirements SHALL be submitted to this department's Plan Check for review and approval prior to installation/use.

Visit <https://deh.santaclaracounty.gov> or contact dehplanchek@deh.sccgov.org for information on the plan submittal process and associated fees.

Equipment is impounded and shall not be used until Plan Check process is completed.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
Raw beef	Walk-in cooler	37.00 Fahrenheit	
Eggrolls	Warmer	126.00 Fahrenheit	TPHC
Beef	Cook top	190.00 Fahrenheit	
Quat sanitizer	Two compartment warewash sink	200.00 PPM	
Shrimp tempura	Warmer	141.00 Fahrenheit	
Noodles	Hot holding	140.00 Fahrenheit	
Chicken	Hot holding	117.00 Fahrenheit	Measured at 168F after reheat
Hot water	Handwash sink	100.00 Fahrenheit	
Rice	Hot holding	149.00 Fahrenheit	
beef	Hot holding	150.00 Fahrenheit	
Raw chicken	Walk-in cooler	37.00 Fahrenheit	
Cooked vegetables	Hot holding	140.00 Fahrenheit	
Hot water	Two compartment warewash sink	115.00 Fahrenheit	
Chicken kaarage	Warmer	108.00 Fahrenheit	TPHC

Overall Comments:

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 **2/25/2026**. 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.

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: Sriymao Khath
PIC

Signed On: February 11, 2026