

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 FA0201552 - YOSHI SUSHI		Site Address 250 3RD ST, LOS ALTOS, CA 94022	Inspection Date 06/11/2026
Program PR0301263 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name YOSHI JAPANESE CUISINE II	Inspection Time 14:55 - 15:15
Inspected By FARHAD AMIR-EBRAHIMI	Inspection Type LIMITED INSPECTION	Consent By JENNY JIN CHUN ZHU	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: 1. One tray of salmon at 52F stored in the right sushi cooler at 52F- Other fish 44F-47F [CA] Maintain salmon and other potentially hazardous foods at 41F or cooler - 3 pounds of salmon at 52f was discarded and bleach poured over it - Other items were transferred to 2-door cooler at 38F.

2. Right sushi cooler ambient temperature 49F [CA] Modify unit to maintain 41F or cooler - Do not store any potentially hazardous foods in this unit until it can maintain 41F or cooler -

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: Sushi chef washed hands with soap for 5 seconds then mostly with water [CA] All food employees shall thoroughly wash their hands and that portion of their arms exposed to direct food contact with soap and vigorously rub hands together to lather up for at least 10 to 15 seconds. They shall rinse hands with warm water followed by drying with paper towels. Employees shall pay attention to the areas underneath the fingernails and between the fingers when washing hands. – Corrected

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Dishwasher	50.00 PPM	
Water	3-comp sink	122.00 Fahrenheit	
Salmon	Left sushi cooler	40.00 Fahrenheit	
Salmon	Right sushi cooler	52.00 Fahrenheit	
Miso soup	Warmer	159.00 Fahrenheit	
Water	3-comp sink	120.00 Fahrenheit	
Salmon	2-door cooler	38.00 Fahrenheit	
Salmon	FReezer	7.00 Fahrenheit	

Overall Comments:

This limited inspection is associate with CO0159905.

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 **6/25/2026**. 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.

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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: JENNY JIN CHUN ZHU

Signed On: June 11, 2026