

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 FA0206924 - YAMI BOWL		Site Address 1710 BERRYESSA RD 110, SAN JOSE, CA 95133		Inspection Date 02/25/2026	
Program PR0305862 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PPXIN INVESTMENT LLC		Inspection Time 10:40 - 11:40
Inspected By JENNIE PENALOZA	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By XIN HUANG		FSC Hui Gong 12/10/2031	

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Grease accumulation and sticky residue observed on exterior of cooking equipment and refrigeration units.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Grease accumulation observed on hood filters.

[CA] Ventilation hood filters shall be maintained clean and good repair.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Grease accumulation on floor under cooking equipment.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Education

K01S - Demonstration of knowledge; food manager certification

K02S - Communicable disease; reporting/restriction/exclusion

K05S - Hands clean/properly washed/gloves used properly

K06S - Adequate handwash facilities: supplied or accessible

K07S - Proper hot and cold holding temperatures

K09S - Proper cooling methods

K10S - Proper cooking time & temperatures

K11S - Proper reheating procedures for hot holding

K14S - Food contact surfaces clean, sanitized

K21S - Hot and cold water available

K23S - No rodents, insects, birds, or animals

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Measured Observations

Item	Location	Measurement	Comments
rice	rice warmer	160.00 Fahrenheit	
water	3 comp sink	140.00 Fahrenheit	
water	hand sink restroom	115.00 Fahrenheit	
water	food prep sink with drain board	120.00 Fahrenheit	
raw beef	upright TRUE reach in	37.00 Fahrenheit	
fried chicken	2 door under counter	41.00 Fahrenheit	
half and half	beverage cooler	37.00 Fahrenheit	
water	prep sink #2	120.00 Fahrenheit	
raw chicken	2 door unit with top well	41.00 Fahrenheit	cooked noddles - 38F
water	Kitchen hand sink	100.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: YAMI BOWL

NEW OWNER: XIN HUANG: PPXIN INVESTMENT LLC.

The applicant has completed the facility evaluation application process for an Environmental Health Permit. New owner to resume operation beginning March 1, 2026.

The permit category for this facility is FP11 . An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 03/01/2026 - 02/28/2027 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 02/25/2026*

**** Any menu or operation change that results in or requires modification to the kitchen including the addition of any cooking equipment or equipment with plumbing are required to be submitted to this department's Plan Check for review and approval prior to installation and use. Equipment that are added without prior submittal are considered unapproved and will be subject to enforcement action. Information on Plan Check requirements and forms can be located on line at www.Ehinfo.org or contact Plan Check at 408-918-3400.**

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 **3/11/2026**. 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: XIN HUANG
Owner
Signed On: February 25, 2026