

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 FA0253467 - YOKO SUSHI		Site Address 336 N SANTA CRUZ, LOS GATOS, CA 95032	Inspection Date 08/18/2025
Program PR0369030 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SUN KEUM LEE	Inspection Time 11:50 - 12:45
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By SUN KEUM LEE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/13/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 08/18/2025

Cited On: 08/13/2025

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

Compliance of this violation has been verified on: 08/18/2025

Cited On: 08/13/2025

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, 114125(b), 114141

Compliance of this violation has been verified on: 08/18/2025

Minor Violations

Cited On: 08/13/2025

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Compliance of this violation has been verified on: 08/18/2025

Cited On: 08/13/2025

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Compliance of this violation has been verified on: 08/18/2025

Cited On: 08/13/2025

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 08/18/2025

Cited On: 08/13/2025

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Compliance of this violation has been verified on: 08/18/2025

Cited On: 08/13/2025

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

Compliance of this violation has been verified on: 08/18/2025

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to inadequate handwash stations, improper holding temperatures, and improper cleaning and sanitizing of utensils and equipment.

OFFICIAL INSPECTION REPORT

Facility FA0253467 - YOKO SUSHI	Site Address 336 N SANTA CRUZ, LOS GATOS, CA 95032	Inspection Date 08/18/2025
Program PR0369030 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SUN KEUM LEE	Inspection Time 11:50 - 12:45

The following MAJOR violations were corrected:

K06M - Inadequate handwash stations

- Observed both handwash stations in the kitchen area and front sushi prep counter were accessible and fully stocked with hand soap and paper towels.

K07M - Improper holding temperatures

- Measured all potentially hazardous foods maintained cold at 41F and below.
- Continue to properly store cold potentially hazardous foods and maintain at 41F and below.

K14M - Improper cleaning and sanitizing of utensils and equipment.

- Measured chlorine sanitizer at the 3 compartment sink at 100 PPM.
- Obtain test strips to test and maintain chlorine sanitizer.
- Observed for half filled compartment, operator used 5 caps of chlorine bleach to reach 100 PPM.

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 **9/1/2025**. 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: SUN KEUM LEE
OWNER
Signed On: August 18, 2025