OFFICIAL INSPECTION REPORT

Facility: FA0207855 - YAKINI Q SJ
Site Address: 1783 W SAN CARLOS ST, SAN JOSE, CA 95128
Inspection Date: 11/13/2018

Owner Name: SON, DONG-SUN
Consent By: ANDREW LEUNG

Program: PR0301568 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13
Inspection Date: 11/13/2018
Inspection Time: 17:10 - 18:00

Placard Color & Score: YELLOW N/A

Violations Comments and Observations

Major Violations

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

Inspector Observations: Pool of water present near three compartment sink due to pipe leaking. Pipe turned off to stop leaking prevents water flow at three compartment sink. [CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized. [SA] Patch placed on pipe to prevent leaking. Water from prep area was removed and area was clean and sanitized. Measured hot water 137F at three compartment sink.

Follow-up By: 11/16/2018

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: One live cockroach found on dining table next to grill. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). [COS] PIC killed cockroach.

Minor: One dead cockroach on floor next to shelf near entrance of prep area. [CA] Clean and sanitize area of dead cockroaches.

Follow-up By: 11/16/2018

Minor Violations

No major violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Consulted w/ Michael Cervantes regarding 22M and 23M.

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 11/27/2018. 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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**Program:**  
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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

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**Received By:** Andrew Leung  
**Signed On:** November 13, 2018