## OFFICIAL INSPECTION REPORT

<table>
<thead>
<tr>
<th>Facility</th>
<th>Site Address</th>
<th>Program</th>
<th>Inspection Date</th>
<th>Placard Color &amp; Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>F00207855 - YAKINI Q SJ</td>
<td>1783 W SAN CARLOS ST, SAN JOSE, CA 95128</td>
<td>PR0301568 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13</td>
<td>04/03/2019</td>
<td>GREEN 77</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Inspected By</th>
<th>Inspection Type</th>
<th>Consent By</th>
<th>FSC</th>
<th>Owner Name</th>
<th>Inspection Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>STACEN MORRIS</td>
<td>ROUTINE INSPECTION</td>
<td>ANDREW-EMPLOYEE</td>
<td>FSC</td>
<td>SON, DONG-SUN</td>
<td>17:22 - 19:00</td>
</tr>
</tbody>
</table>

### RISK FACTORS AND INTERVENTIONS

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>COS/SA</th>
<th>N/O</th>
<th>N/A</th>
<th>PBI</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td>X</td>
<td>N</td>
<td>N</td>
<td></td>
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</tr>
</tbody>
</table>

- **K01** Demonstration of knowledge; food safety certification
- **K02** Communicable disease; reporting/restriction/exclusion
- **K03** No discharge from eyes, nose, mouth
- **K04** Proper eating, tasting, drinking, tobacco use
- **K05** Hands clean, properly washed; gloves used properly
- **K06** Adequate handwash facilities supplied, accessible
- **K07** Proper hot and cold holding temperatures
- **K08** Time as a public health control; procedures & records
- **K09** Proper cooling methods
- **K10** Proper cooking time & temperatures
- **K11** Proper reheating procedures for hot holding
- **K12** Returned and resale of food
- **K13** Food in good condition, safe, unadulterated
- **K14** Food contact surfaces clean, sanitized
- **K15** Food obtained from approved source
- **K16** Compliance with shell stock tags, condition, display
- **K17** Compliance with Gulf Oyster Regulations
- **K18** Compliance with variance/ROP/HACCP Plan
- **K19** Consumer advisory for raw or undercooked foods
- **K20** Licensed health care facilities/schools: prohibited foods not being offered
- **K21** Hot and cold water available
- **K22** Sewage and wastewater properly disposed
- **K23** No rodents, insects, birds, or animals

### GOOD RETAIL PRACTICE

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>COS</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

- **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
- **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
- **K48** Plan review
- **K49** Permits available
- **K50** Placard properly displayed/posted

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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: FA0207855 - YAKINI Q SJ
Site Address: 1783 W SAN CARLOS ST, SAN JOSE, CA 95128
Owner Name: SON, DONG-SUN
Program: PR0301568 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13
Inspection Date: 04/03/2019
Inspection Time: 17:22 - 19:00

Comments and Observations

Major Violations
No major violations were observed during this inspection.

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

Inspector Observations: The food handler cards are not available upon request

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days after the date of hire.

Follow-up By 05/03/2019

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: the two restrooms hand sink warm water measured at 60F

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

Follow-up By 04/04/2019

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

Inspector Observations: Observed fresh and old rat droppings under cold holding units and food prep tables

[CA] Clean and sanitize the area where the old and fresh droppings are located

Follow-up By 04/04/2019

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: there is no pic at this time

[CA] A “person in charge” who is responsible for operation of facility shall be present at the food facility during all hours of operation.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: observed frozen beef thawing on a counter

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: observed boxes of food items stored on the floor

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Follow-up By 04/04/2019

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: observed grime and scratches on the cutting boards inside the food prep area

[CA] Surfaces of equipment such as cutting blocks and boards that are scratched and scored so that they can no longer be effectively be cleaned and sanitized shall be resurfaced or replaced.
**OFFICIAL INSPECTION REPORT**

**Program**
PR0301568 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13

**Facility**
FA0207855 - YAKINI Q SJ

**Site Address**
1783 W SAN CARLOS ST, SAN JOSE, CA 95128

**Owner Name**
SON, DONG-SUN

**Inspection Date**
04/03/2019

**Inspection Time**
17:22 - 19:00

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**K43** - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**[CA]** Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

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**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, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations:**
- the restroom door does not self close on its own
- Observed a wet mop stored inside the bucket
- observed employees own items stored on the food prep table
- observed grime around the facility

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

**Inspector Observations:**
- observed grime and old food debris on the walls and floors around the food prep area

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**Measured Observations**

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
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<tbody>
<tr>
<td>sanitizer-bleach</td>
<td>chemical ware wash</td>
<td>50.00 PPM</td>
<td></td>
</tr>
<tr>
<td>hot water temp</td>
<td>3 comp sink</td>
<td>120.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>shell eggs</td>
<td>under cabinet refrigerator unit</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>chicken</td>
<td>cold holding unit</td>
<td>37.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>beef</td>
<td>walk in box</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>rice</td>
<td>cooking</td>
<td>200.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>beef</td>
<td>coldholding unit</td>
<td>35.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>beef</td>
<td>walk in freezer</td>
<td>3.00 Fahrenheit</td>
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**Overall Comments:**

*Note the following information was handed to the employee:*

1. hand washing
2. employee illness reporting
3. rodent information

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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 **4/17/2019**. 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:**
- PR0301568 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13

**Inspection Date:**
- 04/03/2019

**Inspection Time:**
- 17:22 - 19:00

**Program Details:**
- Program Code: PR0301568
- Program Name: FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13

**Owner Name:**
- SON, DONG-SUN

**Facility Address:**
- 1783 W SAN CARLOS ST, SAN JOSE, CA 95128

**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:**
- Andrew
- Employee

**Signed On:**
- April 03, 2019