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
Program: PR0301568 - FOOD PREP / FOOD SVC OP  6-25 EMPLOYEES RC 2 - FP13
Owner Name: SON, DONG-SUN
Inspection Date: 11/23/2019
Inspection Time: 16:20 - 17:00
Inspected By: MAMAYE KEBEDE
Consent By: MEERYUNG CHO

Placard Color & Score: GREEN
N/A

Comments and Observations

Major Violations
Cited On: 11/21/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5
Compliance of this violation has been verified on: 11/23/2019

Cited On: 11/22/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5
Compliance of this violation has been verified on: 11/23/2019

Minor Violations
N/A

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorine</td>
<td>Mechanical dishwasher</td>
<td>50.00 PPM</td>
<td></td>
</tr>
<tr>
<td>Hot water</td>
<td>Three compartment sink</td>
<td>125.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Beef</td>
<td>Walk-in cooler</td>
<td>10.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Beef</td>
<td>Walk-in cooler</td>
<td>34.00 Fahrenheit</td>
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Overall Comments:

Note: 1. This is a second follow-up inspection to the facility. The facility was closed on 11/21/2019 because of a cockroach infestation. A follow-up inspection was conducted on 11/22/2019, the facility was left closed due to heavy cockroach presence in the same area. Today, no live or dead cockroaches were observed in the facility. Therefore, the facility is open for service. The other minor violations cited during the routine inspection, including fixing the cracks, cervices, and holes on the wall behind, below, and above the preparation area and back in the water heater area must be caulked and sealed immediately. The damaged floor tiles in the preparation area must also be replaced. A self-closing hinge should be installed in both restrooms doors, and the exhaust fans in the restrooms shall be investigated for the noise they create. Worn out gaskets of the walk-in cooler and freezer should be replaced with a new one as well. In addition to these, proper time and temperature logs shall be maintained for the fish cake and noodles stored at room temperature.

2. Since this is a second follow-up inspection in for the same violation, the owner will be billed $493.00.

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 12/27/2019. 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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**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:** Meeryung Cho  
Owner  

**Signed On:** November 23, 2019