OFFICIAL INSPECTION REPORT

Owner Name: SON, DONG-SUN
Facility Name: YAKINI Q SJ
Site Address: 1783 W SAN CARLOS ST, SAN JOSE, CA 95128
Program: PR0301588 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13

Facility ID: FA0207855
Inspection Date: 03/20/2018
Inspection Time: 16:30-18:00

Inspected By: LAWRENCE DODSON
Inspection Type: ROUTINE INSPECTION
Consent to Inspect Granted By: KING-HEY LEUNG

Major Risk Factors and Interventions Violations:
No major violations were observed during this inspection.

Minor Risk Factors and Interventions Violations:
K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification - Applicable Section(s):
Inspector Observations: 1/5 food handler cards available for review.[CA]Each food handler shall maintain a valid
food handler card for the duration of his or her employment as food handler.

Good Retail Practices Violations:
K27 - 2 Points - Food not separated and unprotected - Applicable Section(s):113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077,
114089.1(c), 114143(c)
Inspector Observations: Raw meat or other raw products of animal origin stored above ready-to-eat food items in
the walk-in refrigerator and reach in refrigerator and there is a potential for cross contamination. [CA]All food shall
be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin
below ready-to-eat food items.

K30 - 2 Points - Food storage containers are not identified - Applicable Section(s):114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)
Inspector Observations: Repeat Violation: bagged onions stored directly on the floor.[CA]Food shall be stored at
least 6 inches above the floor to prevent contamination.

K38 - 2 Points - Inadequate ventilation and lighting in designated area - Applicable Section(s):114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1
Inspector Observations: Repeat Violation: Fluorescent tubes are not shielded, coated, or otherwise
shatter-resistant in kitchen. [CA]Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas
where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing - Applicable Section(s):114067(j),
114123, 114143 (a.b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282
Inspector Observations: Repeat Violation:Mops, after use, are not placed in a position that allows them to air dry
without soiling walls, equipment, or supplies.[CA]Mops shall be placed in a position that allows them to air-dry
without soiling walls, equipment, or supplies.

Performance Based Inspection Questions:
Needs Improvement - Proper eating, tasting, drinking or tobacco use in food preparation area.
Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.
Satisfactory - Adequate handwash facilities: supplied or accessible.

Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>hot water</td>
<td>hand wash sink</td>
<td>100.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Hot water</td>
<td>Food preparation sink</td>
<td>158.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>sanitizer</td>
<td>mechanical dishwasher</td>
<td>50.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>preparation refrigerator 2</td>
<td>kitchen</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>raw bean sprouts</td>
<td>preparation refrigerator 1</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>raw eggs</td>
<td>preparation refrigerator 3</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>preparation refrigerator 1</td>
<td>kitchen</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>walk-in refrigerator</td>
<td>storage</td>
<td>38.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>potato salad</td>
<td>preparation refrigerator 1</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>raw beef</td>
<td>preparation refrigerator 2</td>
<td>38.00 Fahrenheit</td>
<td></td>
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</tbody>
</table>
**Facility ID:** FA0207655  
**Owner Name:** SON, DONG-SUN  
**Program:** PR0301568 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13  
**Site Address:** 1783 W SAN CARLOS ST, SAN JOSE, CA 95128  
**Facility Name:** YAKINI Q SJ  
**Inspection Date:** 03/20/2018  
**Inspection Time:** 16:30-18:00

### Overall Comments:

**Food Safety Certificate:** Meeryung Cho, ServeSafe #15307622 Exp 06/24/2022.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent re-inspections 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 re-inspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **April 3, 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.

<table>
<thead>
<tr>
<th>Legend</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>[COS]</td>
<td>Corrected on Site</td>
</tr>
<tr>
<td>[CA]</td>
<td>Corrective Action</td>
</tr>
<tr>
<td>[SA]</td>
<td>Suitable Alternative</td>
</tr>
<tr>
<td>[PIC]</td>
<td>Person in Charge</td>
</tr>
</tbody>
</table>

**Received By:** King-Hey Leung  
**Manager:**  
**Signed On:** March 20, 2018