

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 FA0255511 - POKE HOUSE		Site Address 3942 RIVERMARK PLZ, SANTA CLARA, CA 95054		Inspection Date 06/24/2025		Placard Color & Score GREEN 90			
Program PR0373158 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name POKE HOUSE INC		Inspection Time 11:35 - 13:15				
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By SOPHIA				FSC Sophia Rodriguez 01/20/2030	

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

GOOD RETAIL PRACTICES		OUT	COS
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0255511 - POKE HOUSE		Site Address 3942 RIVERMARK PLZ, SANTA CLARA, CA 95054	Inspection Date 06/24/2025
Program PR0373158 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name POKE HOUSE INC	Inspection Time 11:35 - 13:15
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

In the front of house area, at the hand wash station, the soap dispenser is in disrepair. A bag of soap was available for use. Per PIC, they requested a new soap dispenser from their supplier about 2 weeks ago.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Facility has started using time as public health control for potentially hazardous foods held at the service line cold hold units.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC). TPHC guidelines were provided at time of the inspection.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Rice serving utensils were found stored in water measuring at 130°F.

[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use. Adjust the hot hold unit or use one of the other approved methods.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

The beverage open air cooler is missing an internal thermometer.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

OFFICIAL INSPECTION REPORT

Facility FA0255511 - POKE HOUSE	Site Address 3942 RIVERMARK PLZ, SANTA CLARA, CA 95054	Inspection Date 06/24/2025
Program PR0373158 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name POKE HOUSE INC	Inspection Time 11:35 - 13:15

Measured Observations

Item	Location	Measurement	Comments
Crab Salad	Cold Hold Line	40.00 Fahrenheit	
Tuna	Cold Hold Line	47.00 Fahrenheit	
Water	Rice Serving Utensil Holder	130.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Chlorine - Sanitizer	Undercounter Dishwasher	50.00 PPM	
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	200.00 PPM	
Water	Three Compartment Sink	120.00 Fahrenheit	
Brown Rice	Rice Cooker	150.00 Fahrenheit	
Salmon	Walk in Cooler	39.00 Fahrenheit	
Salmon	Upright Freezer	6.00 Fahrenheit	
Water	Hand Sinks - All	100.00 Fahrenheit	
Salmon	Cold Hold Line	44.00 Fahrenheit	
Diced Tomatoes	Cold Hold Line	41.00 Fahrenheit	

Overall Comments:

Notes:

- TPHC Form filled out at the time of the inspection.

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 **7/8/2025**. 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: Sophia Rodriguez
Assistant Store Manager

Signed On: June 24, 2025