

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 FA0281324 - POKE XPRESS		Site Address 1236 S ABEL ST, MILPITAS, CA 95135		Inspection Date 02/16/2026		Placard Color & Score GREEN 90		
Program PR0422411 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LEE, JONGHO		Inspection Time 15:50 - 17:00			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By GINA AND JASON				FSC Jong Ho Lee 06/05/2028

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				
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						S
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						S

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		X
K36	Equipment, utensils, linens: Proper storage and use		
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		

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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:

Hand sink in the main preparation area observed to be partially obstructed with bowls and plates stored directly inside the wash basin.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Handwash facility shall be used for no other purpose than handwashing.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Imitation crab measured 44F, seaweed salad measured 45F, and uncanned corn measured 47F while maintained in the countertop refrigeration unit at the front service counter. Per staff, items had been placed into the unit less than 2 hours prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

Ensure that refrigeration units are capable of maintaining potentially hazardous foods at 41F or below.

[COS] PHF's relocated to a different refrigeration unit.

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:

Gaskets on the two-door upright cooler in the back preparation area observed to be peeling.

[CA] Maintain refrigeration equipment in good repair to allow for proper holding temperatures.

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

Inspector Observations:

Refrigeration units lacks thermometers placed inside.

[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

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
frozen shrimp	upright freezer	13.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
warm water	hand sink - main preparation area	100.00 Fahrenheit	
tuna	two-door upright cooler	40.00 Fahrenheit	
eel	two-door upright cooler	41.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
frozen yellowfin tuna	upright freezer	12.00 Fahrenheit	
purple rice	rice warmer	149.00 Fahrenheit	
salmon	two-door upright cooler	41.00 Fahrenheit	
imitation crab	upright freezer	13.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
sushi rice	rice warmer	157.00 Fahrenheit	
macaroni	prep cooler - front service	39.00 Fahrenheit	
salmon	prep cooler - front service	38.00 Fahrenheit	
tuna	prep cooler - front service	40.00 Fahrenheit	
scallop	prep cooler - front service	39.00 Fahrenheit	
shrimp	prep cooler - front service	41.00 Fahrenheit	
warm water	hand sink - bathroom	100.00 Fahrenheit	

Overall Comments:

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 **3/2/2026**. 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: Jong Ho Lee
Owner
Signed On: February 16, 2026