

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 FA0284800 - POKE BAR		Site Address 1600 SARATOGA AV 121, SAN JOSE, CA 95129		Inspection Date 07/30/2024	
Program PR0427080 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name JWONG INCORPORATED		Inspection Time 15:30 - 16:55
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By JEFFERSON WONG	FSC Jefferson Wong 4/24/28	

Placard Color & Score
GREEN
90

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
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						
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures			X				
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						N
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	X	
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		
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

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

Inspector Observations: Potentially hazardous foods held in the display inserts is measured at improper cold holding temperatures. Crab (46F), tofu (48F), scallops (46F). [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

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

Inspector Observations: Inside unused ice machine located at the back of the kitchen observed four dead cockroaches and five egg cases. [CA] Facility shall be kept free of vermin and vermin debris. Clean and sanitize affected areas.

Did not observed any additional evidence of a vermin infestation in the facility. Operator did not have the most recent pest control service report available for review at time of inspection. Operator shall email the next service report to district specialist.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Inside upright reach-in cooler, observed raw fish stored above ready-to-eat foods (green peas and cooked shrimp). [CA] Store raw foods separate or below ready-to-eat foods to prevent cross contamination.

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: 1) Cardboard is used to line shelf under food prep table. Cardboard has visible stains and debris. [CA] Discontinue the reuse of cardboard to line shelves and instead use material that is smooth, durable, nonabsorbent, and easily cleanable.

2) Plastic containers without a handle are used as scoops and stored inside bulk food containers. [CA] Use approved utensils with a handle for bulk foods to prevent contamination when handling.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Scallops	Display insert unit	46.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Tuna	Display insert unit	41.00 Fahrenheit	
Crab	Display insert unit	46.00 Fahrenheit	
Shrimp	Upright reach-in cooler	38.00 Fahrenheit	
Salmon	Display insert unit	40.00 Fahrenheit	
Tuna	Upright reach-in cooler	32.00 Fahrenheit	
Salmon	Upright reach-in cooler	39.00 Fahrenheit	
rice	Warmer	148.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
corn	Reach-in cooler of display unit	41.00 Fahrenheit	
Water for rice scoops	warmer	139.00 Fahrenheit	
Crab	Upright reach-in cooler	40.00 Fahrenheit	
Crab	Reach-in cooler of display unit	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Tofu	Display insert unit	48.00 Fahrenheit	

Overall Comments:

Discussed permit category with operator. Operator only has 5 employees and permit category can be updated to FP10.

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 **8/13/2024**. 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: Jefferson Wong
Owner

Signed On: July 30, 2024