

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 FA0211788 - POCHA K		Site Address 2340 EL CAMINO REAL, SANTA CLARA, CA 95050		Inspection Date 01/09/2025		Placard Color & Score GREEN 74		
Program PR0301448 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name POCHA K INC		Inspection Time 17:40 - 19:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By MIN				FSC Not Available

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly			X				
K06	Adequate handwash facilities supplied, accessible		X		X			N
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				
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	X	
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		
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	X	
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	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

The only designated handwash station in the kitchen was removed. Per PIC, the handwash sink was removed due to violation from the City of Santa Clara.

[Corrective Action] Re-install the handwash sink.

[Suitable Alternative] Use one of the prep sink as the designated handwash sink at the cookline. Use the wash side of the 3 compartment sink to wash hands.

Follow-up By
01/17/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

1. Food Safety Certificate observed expired.

[Corrective Action] Provide the valid and current Food Safety Certificate.

2. Food Handler's Card not available for review.

[Corrective Action] Food Handler's Card shall be readily available for review.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observe employees washing hands without drying hands with single use paper towels.

[Corrective Action] Ensure hands are properly washed and dried with single use paper towels.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

Chlorine sanitizer concentration in the dishwasher was measured at 0 ppm. Observed the chlorine bottle to be empty. No active warewashing at the time of inspection.

[Corrective Action] Maintain chlorine sanitizer concentration at 50 ppm. Use the 3 compartment sink to sanitize utensils until the dishwasher is able to provide chlorine concentration at 50 ppm.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hot water at the 3 compartment sink was measured at 87 degrees Fahrenheit. The cold water knob is unable to turn off.

[Corrective Action] Provide hot water of at least 120 degrees Fahrenheit at the 3 compartment sink. Repair the cold water knob.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Bulk foods such as sugar, salt, msg and rice observed stored directly into non-food grade containers.

[Corrective Action] Store bulk foods in food grade containers.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed water leak at the faucet at the janitorial sink.

[Corrective Action] Repair to stop the leak.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations:

Grime accumulation observed on the wall in the restrooms under the hand dryer.

[Corrective Action] Maintain walls clean.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
kimchi	2 sliding door upright cooler	33.00 Fahrenheit	
chlorine sanitizer	dishwasher	0.00 PPM	
sauce	2 door prep cooler	42.00 Fahrenheit	
hot water	3 compartment sink	87.00 Fahrenheit	
hot water	handwash sink	120.00 Fahrenheit	service area
raw shell eggs, meat	3 door prep cooler	39.00 Fahrenheit	
raw shell eggs, meat	walk-in cooler	40.00 Fahrenheit	

Overall Comments:

Handwash sink in the kitchen was removed due to violation from the City of Santa Clara. The violation letter from the City of Santa Clara shall be reviewed and discussed with city officer and supervisor. A follow-up date is scheduled for 01/17/2025 pending investigation of violation letter.

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 **1/23/2025**. 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: Min Kim
Manager
Signed On: January 09, 2025