

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 FA0284580 - POKE BAR		Site Address 3055 OLIN AV 1045, SAN JOSE, CA 95128		Inspection Date 08/07/2025		Placard Color & Score GREEN 81		
Program PR0426778 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DREAM ROW INC		Inspection Time 13:40 - 14:40			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By BENJAMIN DU				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				N
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					N
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						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		X
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		
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

OFFICIAL INSPECTION REPORT

Facility FA0284580 - POKE BAR	Site Address 3055 OLIN AV 1045, SAN JOSE, CA 95128	Inspection Date 08/07/2025
Program PR0426778 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name DREAM ROW INC	Inspection Time 13:40 - 14:40
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: SWEET CHILI SAUCE INSIDE THE THREE DOOR REFRIGERATION MEASURED 52F--SAUCE WAS KEPT INSIDE THE UNIT SINCE YESTERDAY.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] SWEET CHILI SAUCE WAS VC&D.

SCOOP HOLDER FOR RICE WAS NOT TURNED ON AND WAS MEASURED 70F.

[CA] Electric rice scoop holder shall held water at minimum 135F

[SA] REPLACE RICE SCOOP EVERY FOUR HOURS.

Minor Violations

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

Inspector Observations: LACK VALID FOOD SAFETY CERTIFICATION.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: HIBISCUS JUICE IN A COLD DISPLAY UNIT LACK ANY LABELING.

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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: THREE DOOR REFRIGERATION HAS AN AMBIENT TEMPERATURE OF 52F.

[CA] Three door refrigeration - M3 Turbo Air - shall be repaired.

[SA] DO NOT STORE ANY PHF IN THAT REFRIGERATION. ALL PHF SHALL BE KEPT IN A WORKING UNITS.

BROKEN ELECTRIC SWITCH PANEL FOR THE RICE SCOOP WARMER.

[CA] Repair electric switch panel.

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: DUE TO LEAKAGE HOT WATER CONNECTION WAS TURNED OFF FOR THE FOOD PREP SINK.

[CA] Must provide hot running water up to minimum 120F at the food prep sink.

FOOD PREPARATION SINK LACK MINIMUM 1 INCH AIR GAP.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an air gap of minimum one inch into a floor sink or other approved type of receptor.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Health permit issued from our office was not posted for public view.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

[COS] PIC POSTED A COPY OF A PERMIT.

Performance-Based Inspection Questions

OFFICIAL INSPECTION REPORT

Facility FA0284580 - POKE BAR	Site Address 3055 OLIN AV 1045, SAN JOSE, CA 95128	Inspection Date 08/07/2025
Program PR0426778 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name DREAM ROW INC	Inspection Time 13:40 - 14:40

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
SCALLOPS	PREP COOLER TABLE	40.00 Fahrenheit	
SALMON	FREEZER	35.00 Fahrenheit	
WHITE RICE	HOT HOLDING	170.00 Fahrenheit	
SPICY SALMON	PREP COOLER TABLE	39.00 Fahrenheit	
CRAB SALAD	PREP COOLER TABLE	40.00 Fahrenheit	
TUNA	3 DOOR REFRIGERATION THAWING	38.00 Fahrenheit	AMBIENT 52F
HOT WATER	3 COMP SINK	120.00 Fahrenheit	
SEA WEED	3 DOOR REFRIGERATION	36.00 Fahrenheit	
OCTUPUS	3 DOOR REFRIGERATION	52.00 Fahrenheit	PREP 1 HOUR AGO - AMBIENT 52F MOVE IT TO A WORKING UNIT.
HOT WATER	HAND WASHING	100.00 Fahrenheit	
SHRIMPS	FREEZER	35.00 Fahrenheit	
SALMON	3 DOOR REFRIGERATION	52.00 Fahrenheit	PREP 1 HOUR AGO - AMBIENT 52F MOVE IT TO A WORKING UNIT.
OCTOPUS	PREP COOLER TABLE	41.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	75.00 Fahrenheit	DUE TO LEAKAGE HOT WATER CONNECTION WAS TURNED OFF
CHLORINE SANITIZER	THREE COMP SINK	100.00 Percentage	
TOFU	THREE DOOR REFRIGERATION	52.00 Fahrenheit	PREP 1 HOUR AGO - AMBIENT 52F MOVE IT TO A WORKING UNIT.
MASAGO	PREP COOLER TABLE	41.00 Fahrenheit	
CHLORINE SANITIZER	BUCKET	100.00 PPM	
SEAWEEED SALAD	PREP COOLER TABLE	40.00 Fahrenheit	
BROWN RICE	HOT HOLDING	170.00 Fahrenheit	
CORN	UNDER THE COUNTER REFRIGERATION	40.00 Fahrenheit	
HOT WATER	RICE SCOOP	70.00 Fahrenheit	
MISO SOUP	HOT HOLDING	145.00 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 **8/21/2025**. 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: Benjamin Du
PIC
Signed On: August 07, 2025