

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 FA0284466 - POKEWORKS		Site Address 55 RIVER OAKS PL 30, SAN JOSE, CA 95134		Inspection Date 06/30/2025	
Program PR0426654 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BEYOND RESTAURANT GRC		Inspection Time 13:55 - 15:15
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By NATALIA	FSC Natalia Clavijo 5/4/2029		

Placard Color & Score
GREEN
83

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						
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		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		
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	X	
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	X	
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

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

Inspector Observations: MAJOR

1. Measured teriyaki chicken holding between 122-130 degrees in hot inserts at front counter.
 2. Measured diced tuna holding between 50-52 degrees in two door upright.
- Per operator PHF was placed in unit for less than hours. [CA] PHFs shall be held at 41°F or hot held at 135F. [COS] Operator directed to reheat PHF to 165 degrees fahrenheit and relocate PHF to another refrigeration unit.

MINOR

1. Measured the following PHF holding between 43-48 degrees F in cold prep at service line for less than 4 hours (diced tuna, diced spicy tuna, diced chicken, diced salmon, diced spicy salmon) [CA] PHFs shall be held at 41°F

Minor Violations

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

Inspector Observations: PIC was unable to answer questions pertaining to temperature and/or TPHC. [CA] All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Inspector observed a Cadco Bakerlux oven without an exhaust hood or exhaust hood exemption. PIC unsure when oven was aquired. [CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

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: Leak in middle of 2-comp sink when water is turned on. [CA] Repair leak.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Found accumulated food debris under refrigerator units at service line. [CA] Routinely clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
crab	service line	37.00 Fahrenheit	
white rice	service line	158.00 Fahrenheit	
tuna	2-door upright	32.00 Fahrenheit	
one-door reach in	front	37.00 Fahrenheit	
tofu	service line	38.00 Fahrenheit	
spam masubi	front heat lamp	113.00 Fahrenheit	between 113F - 118F, PHFs under time as a public health control (TPHC). Time sticker provided.
chicken	cold-top	48.00 Fahrenheit	
brown rice	service line	156.00 Fahrenheit	
salmon	cold-top	42.00 Fahrenheit	
tuna	cold-top	45.00 Fahrenheit	
hot water	warewash/2-comp	120.00 Fahrenheit	
sauce	2-door cold top	38.00 Fahrenheit	
spicy tuna	cold-top	46.00 Fahrenheit	
3 door reach in	back	41.00 Fahrenheit	
teriyaki chicken	hot holding	122.00 Fahrenheit	between 122F - 149F, for less than 4 hours. COS-reheat to 165F
chest freezer	back	0.60 Fahrenheit	
tofu	2-door upright fridge	41.00 Fahrenheit	
warm water	handsink (prep, back & RR)	104.00 Fahrenheit	
spicy salmon	cold-top	44.00 Fahrenheit	
stand-up fridge	dining area	41.00 Fahrenheit	

Overall Comments:

Review regarding facility risk factor. Current RC2, maybe required to upgrade to RC3.

Joint inspection conducted with H. Mentz.

Report written by H. Mentz.

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 7/14/2025. 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: Natalia Clavijo
General Manager

Signed On: June 30, 2025