

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 FA0274442 - GO FISH POKE BAR		Site Address 1183 S DE ANZA BL 40, SAN JOSE, CA 95129		Inspection Date 06/19/2025	
Program PR0415011 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GO FISH POKE BAR LLC		Inspection Time 13:05 - 14:35
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By JULIO PEREZ	FSC JULIO PEREZ 01/11/2030		

Placard Color & Score
GREEN
84

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						S
K07 Proper hot and cold holding temperatures		X		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						

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	X	
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	X	
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	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

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

Inspector Observations: *At the service line, measured cooked white sushi rice at 110F and cooked brown sushi rice at 120F. Per operator, white and brown rice prepared and stored from 11:00am. [CA] Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth. [SA] Operator to serve cooked white sushi rice and cooked brown sushi rice by 3:00pm, for a total of 4 hours from when removed from temperature control or discard.*

On the counter-top, stored above containers of ice, measured tobiko and seaweed salad at 45F. Per operator, tobiko and seaweed salad stored from 1:00pm. [CA] Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth. Potentially hazardous foods stored in ice baths shall be have the container fully submerged to maintain proper holding temperatures. [COS] Operator placed containers of tobiko and seaweed submerged into larger ice bath containers.

Minor Violations

K28 - 2 Points - Fruits and vegetables not washed; 113992

Inspector Observations: *In the 2 door prep unit, observed unwashed avocados in contact with serving spatula/spoon. [CA] Produce shall be thoroughly washed in potable water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *In the kitchen area, in the 2 door reach in refrigerator, observed accumulation of dust on fan covers. [CA] Ensure refrigeration is frequently cleaned and maintained.*

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: *At the front counter, in the cooked sushi rice containers, observed rice scoops stored in direct contact with rice. In the back storage rack, observed a stainless steel bowl stored in container of salt. At the cookline, observed tongs and knives stored in a room temperature container of water. [CA] Ensure*

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

Inspector Observations: *In the back storage area, observed debris accumulation and dust underneath the storage racks and around the mounted storage racks. [CA] Ensure facility is frequently cleaned and maintained to prevent possible contamination and harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
spam	drawer unit	41.00 Fahrenheit	
salmon	3 door reach in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
raw shrimp	2 door prep unit (front counter)	36.00 Fahrenheit	
potato salad	2 door prep unit (back prep)	41.00 Fahrenheit	
cooked white sushi rice	rice container	110.00 Fahrenheit	
crab salad	2 door prep unit (back prep)	41.00 Fahrenheit	
milk	2 door reach in refrigerator	40.00 Fahrenheit	
ice cream	undercounter freezer	10.00 Fahrenheit	
beef	drawer unit	29.00 Fahrenheit	
tuna	2 door prep unit (front counter)	35.00 Fahrenheit	
seaweed salad	container on top of ice	45.00 Fahrenheit	
salmon	2 door prep unit (front counter)	35.00 Fahrenheit	
tuna	3 door reach in refrigerator	41.00 Fahrenheit	
tobiko	container on top of ice	45.00 Fahrenheit	
crab salad	2 door prep unit (front counter)	36.00 Fahrenheit	
cooked brown sushi rice	rice container	120.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	

Overall Comments:

Joint inspection with Jennie Penaloza

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 **7/3/2025**. 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: JULIO PEREZ
MANAGER

Signed On: June 19, 2025