

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		Placard Color & Score <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">84</div>		
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

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

Item	Location	Measurement	Comments
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