

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 FA0202331 - POKI RUN		Site Address 119 N MILPITAS BL 158, MILPITAS, CA 95035	Inspection Date 10/13/2026
Program PR0306466 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name JUNGHUN JANG	Inspection Time 14:00 - 15:50
Inspected By ALELI CRUTCHFIELD	Inspection Type FOLLOW-UP INSPECTION	Consent By JUNGHUN J	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 10/13/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Observed employee prep food, took a drink then washed hands with gloves on. [CA]
Employees shall remove gloves completely and discard prior to washing hands with soap and water. [COS]
Instructed employee to remove gloves and wash their hands.**

Cited On: 10/01/2026

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

This violation found not in compliance on 10/13/2026. See details below.

Cited On: 10/13/2026

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

Inspector Observations: Measured several items (tuna, shrimp, salmon, crab) in middle prep cooler between 45-50F.

**[CA] Maintain potentially hazardous food 41F and below. Items were transferred to walk in cooler to cool down. All non-PHF foods from top prep unit located closest to POS can be transferred to another unit or on counter, while PHF items (seafood) can be stored at working prep unit next to POS.
Provide covers for all seafood items to keep food cold, especially when lunch/dinner rush is over.**

Cited On: 10/01/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

This violation found not in compliance on 10/13/2026. See details below.

Minor Violations

Cited On: 10/13/2026

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

Compliance of this violation has been verified on: 10/13/2026

Measured Observations

N/A

Overall Comments:

Continue to correct remaining violations as noted on report 10/1/2026.

Owner filled out TPHC form during inspection. Time log sheet reviewed for sushi rice and found posted on door.

The next follow up inspection will be charged at \$290.00. Follow up inspection 10/16/26

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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 **10/27/2026**. 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: junghun jang

Signed On: October 13, 2026