

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 FA0255511 - POKE HOUSE		Site Address 3942 RIVERMARK PLZ, SANTA CLARA, CA 95054		Inspection Date 12/09/2024		Placard Color & Score GREEN 87		
Program PR0373158 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name POKE HOUSE INC		Inspection Time 13:35 - 15:00			
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By ARIES				FSC Ashley Rose Sacyat 08/13/2029

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						
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				S
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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		
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: Measured cut tomatoes at 55F in service line and rice at 80F on counter. Measured miso aioli at 45F in service line. Per PIC tomatoes have been in service line since 12:30PM and rice and miso aioli has been out for less than two hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Tomatoes and rice were voluntarily discarded. Miso aioli was placed on ice.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Measured chlorine at 10 ppm in warewash machine. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

Clean, wet containers are stacked directly on top of one another and stored in a way that does not facilitate air drying. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Measured quat at 0 pp in wiping cloth bucket. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
crab salad	prep cooler - left	41.00 Fahrenheit	
edamame	clear door cooler	41.00 Fahrenheit	
seaweed salad	service line	41.00 Fahrenheit	
crab salad	prep cooler - right	41.00 Fahrenheit	
tofu	prep cooler - right	41.00 Fahrenheit	
quat	three compartment sink	200.00 PPM	
masago	clear door cooler	41.00 Fahrenheit	
chlorine	warewash machine	10.00 PPM	
miso aioli	service line	45.00 Fahrenheit	
salmon	walk in cooler	41.00 Fahrenheit	
salmon	prep cooler - left	34.00 Fahrenheit	
crab salad	walk in cooler	41.00 Fahrenheit	
white rice	service line	135.00 Fahrenheit	
miso salmon	service line	41.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
crab salad	service line	41.00 Fahrenheit	
miso aioli	walk in cooler	41.00 Fahrenheit	
cut tomatoes	service line	55.00 Fahrenheit	
garlic soy vinaigrette	prep cooler - left	41.00 Fahrenheit	
salmon	service line	41.00 Fahrenheit	
tuna	two door freezer	30.00 Fahrenheit	
rice	counter	80.00 Fahrenheit	
quat	wiping cloth bucket	0.00 PPM	
cut tomatoes	walk in cooler	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	

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Overall Comments:

Facility uses a hot seal to seal salmon bones in a plastic bag. Air is not removed from bags when sealed.

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 **12/23/2024**. 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: Aries
PIC
Signed On: December 09, 2024