

# 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

<b>Facility</b> FA0274442 - GO FISH POKE BAR		<b>Site Address</b> 1183 S DE ANZA BL 40, SAN JOSE, CA 95129		<b>Inspection Date</b> 09/19/2023		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>87</b> </div>		
<b>Program</b> PR0415011 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> GO FISH POKE BAR LLC		<b>Inspection Time</b> 12:55 - 14:30			
<b>Inspected By</b> FRANK LEONG		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> JULIO PEREZ				<b>FSC</b> Not Available

  

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		
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		X
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		
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		

# OFFICIAL INSPECTION REPORT

Facility FA0274442 - GO FISH POKE BAR	Site Address 1183 S DE ANZA BL 40, SAN JOSE, CA 95129	Inspection Date 09/19/2023
Program PR0415011 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GO FISH POKE BAR LLC	Inspection Time 12:55 - 14:30
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 front counter, in the rice container, measured brown rice at 120F and in the same area, on the counter-top, measured seaweed salad and masago at 55F. Per operator, rice was prepared an hour prior, and seaweed salad and masago was stored for 1.5 hours. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F or above to prevent bacterial growth. [SA] Operator placed time label on container of brown rice, and placed seaweed salad and masago in an ice bath to facilitate proper holding temperatures.*

### Minor Violations

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

**Inspector Observations:** *Food safety certificate expired as of 2021. [CA] Ensure a valid food safety certificate is obtained and posted within 30 days.*

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

**Inspector Observations:** *In the kitchen area, at the cookline, measured ambient air temperature of 2 drawer undercounter refrigerator at 52F. [CA] Ensure refrigeration is able to maintain potentially hazardous foods at 41F or below.*

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

### Measured Observations

Item	Location	Measurement	Comments
seaweed salad	insert container on counter-top	55.00 Fahrenheit	
brown rice	rice container	120.00 Fahrenheit	
salmon	2 door prep top	41.00 Fahrenheit	
quaternary ammonia sanitizer	3 compartment sink	200.00 PPM	
albacore	3 door prep unit	38.00 Fahrenheit	
chicken	2 drawer undercounter refrigerator	41.00 Fahrenheit	
tuna	3 door reach in refrigerator	41.00 Fahrenheit	
salmon	3 door prep unit	39.00 Fahrenheit	
imitation crab salad	2 door prep top	41.00 Fahrenheit	
spam	2 drawer undercounter refrigerator	41.00 Fahrenheit	
masago	insert container on counter-top	55.00 Fahrenheit	
imitation crab salad	3 door prep unit	39.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
sushi rice	rice container	41.00 pH	
warm water	handwash sink	100.00 Fahrenheit	
salmon	3 door reach in refrigerator	41.00 Fahrenheit	

### Overall Comments:

# OFFICIAL INSPECTION REPORT

Facility FA0274442 - GO FISH POKE BAR	Site Address 1183 S DE ANZA BL 40, SAN JOSE, CA 95129	Inspection Date 09/19/2023
Program PR0415011 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GO FISH POKE BAR LLC	Inspection Time 12:55 - 14:30

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 **10/3/2023**. 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  
PIC  
Signed On: September 19, 2023