

**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><br>FA0283421 - POKI BOWL  |  | <b>Site Address</b><br>5700 VILLAGE OAKS DR 10, SAN JOSE, CA 95123 |  | <b>Inspection Date</b><br>02/08/2024 |   |
| <b>Program</b><br>PR0425128 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |  | <b>Owner Name</b><br>PB CURTNER / CORONADO |                                      | <b>Inspection Time</b><br>12:10 - 12:30 |
| <b>Inspected By</b><br>JENNIFER RIOS  |  | <b>Inspection Type</b><br>FOLLOW-UP INSPECTION                     |  | <b>Consent By</b><br>SABRINA HUYNH   |   |

|  |
|--|
| <b>Placard Color &amp; Score</b><br><b>GREEN</b><br><b>N/A</b> |
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**Comments and Observations**

**Major Violations**

Cited On: 02/05/2024

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

**Compliance of this violation has been verified on: 02/08/2024**

Cited On: 02/05/2024

K14 - 8 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

**Compliance of this violation has been verified on: 02/08/2024**

**Minor Violations**

Cited On: 02/05/2024

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Compliance of this violation has been verified on: 02/08/2024**

**Measured Observations**

| Item             | Location               | Measurement      | Comments |
|------------------|------------------------|------------------|----------|
| Spicy poki sauce | Under counter reach in | 42.00 Fahrenheit |          |

**Overall Comments:**

***Poki spicy sauce was made this morning at other location and brought over. It was used to pour into individual containers during preparation at facility.***

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 **2/22/2024**. 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:** Sabrina Huynh  
Shift lead

**Signed On:** February 08, 2024