

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 FA0274281 - SIZZLING LUNCH		Site Address 1085 E BROKAW RD 30, SAN JOSE, CA 95131		Inspection Date 03/10/2025		Placard Color & Score GREEN 77		
Program PR0414851 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name 3L POKI, INC.		Inspection Time 10:50 - 12:20			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By ETHAN				FSC YUXIANG DUAN 08/24/2027

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						
K06	Adequate handwash facilities supplied, accessible			X				N
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	X	
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	X	
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		X
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		

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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: *In the right prep unit, inside a prep insert: measured internal temperature of raw shell eggs to be 52F. Eggs were observed to be overstacked, and the lid of the prep unit was open. Employee stated the lid had been open since 11:00 today (less than 1 hour prior). Note: other potentially hazardous foods in the unit measured at 41F and below.*

[CA] *Keep potentially hazardous foods at 41/45F and below or 135F and above. Do not overstack food items in the prep inserts, and keep lid closed.*

[SA] *Lid was closed and any overstacked eggs shall be moved to a different refrigerator.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *At the rear handwash sink:
- Observed the paper towel dispenser was empty
- Observed a tall rolling shelf was obstructing the sink*

Note: *another stocked sink was located nearby.*

[CA] *Keep paper towel dispenser stocked at all times, and do not obstruct handwash sinks. Handwash sinks must be made available to make handwashing not only possible, but likely.*

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, 114125(b), 114141

Inspector Observations: *Observed pink and brown mold-like substance on white baffle inside the ice machine. Ice was not in direct contact with the substance.*

[CA] *Keep the ice machine clean.*

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: *The menu offers raw/undercooked animal products, but no consumer advisory was available.*

[CA] *When offering raw/undercooked animal products, the menu must have a Consumer Advisory consisting of BOTH of the following:*

- 1) A clear indication on the menu as to WHICH items contain raw/undercooked animal products.*
- 2) The statement: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."*

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: *A designated person in charge was not present during the inspection.*

[CA] *A designated person in charge must be present at the facility during operating hours.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Sanitizer test strips were not available upon request.*

[CA] *Obtain sanitizer test strips and ensure they are readily available to employees.*

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K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *A metal probe thermometer was not available upon request.*

[CA] *Obtain a metal probe thermometer and ensure it is readily available to employees.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
TAKOYAKI	LEFT PREP UNIT PREP INSERT	41.00 Fahrenheit	
RAW SHELL EGG	RIGHT PREP UNIT, PREP INSERT	52.00 Fahrenheit	
RAW BEAN SPROUTS	PREP INSERT	41.00 Fahrenheit	
RAW MEAT, SHELL EGGS	WALK-IN REFRIGERATOR	37.00 Fahrenheit	
QUATERNARY AMMONIA	WIPING CLOTH BUCKET	200.00 PPM	
RICE	RICE WARMER	160.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
SHRIMP	RIGHT PREP UNIT, REACH-DOWN SECTION	40.00 Fahrenheit	

Overall Comments:

Ensure all employee food handler cards are stored together at the facility in once place for review.

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 **3/24/2025**. 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: Ethan Nguyen
Server
Signed On: March 10, 2025