## **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 FA0283421 - POKI BOWL	S	ite Address 5700 VILLAGE O/	AKS DR 10, SA	AN JOSE, CA 95	5123		ion Date 9/2024			Color & Sco	
Program Ow		Owner Nan PB CUR			Inspection Time 11:00 - 12:00			REEN			
Inspected By Inspection Type		Consent By		FSC Not Availa					7	78	
JENNIFER RIOS ROUTINE INSPE	CTION	ASHLYN									
RISK FACTORS AND INTERVENTION					IN	Major	UT Minor	COS/SA	N/O	N/A	PBI
K01 Demonstration of knowledge; food safety							Х				
K02 Communicable disease; reporting/restric	tion/exclusion				Х						
K03 No discharge from eyes, nose, mouth					Х						
<b>K04</b> Proper eating, tasting, drinking, tobacco					X						
κο5 Hands clean, properly washed; gloves us					Х						
κο6 Adequate handwash facilities supplied, a					Х						
кот Proper hot and cold holding temperature						Х		Х			
K08 Time as a public health control; procedu	es & records									Х	
κο9 Proper cooling methods									Х		
κ10 Proper cooking time & temperatures									Х		
K11 Proper reheating procedures for hot hold	ing								X		
K12 Returned and reservice of food									Х		
κ13 Food in good condition, safe, unadultera	ted				Х						
K14 Food contact surfaces clean, sanitized					Х						
<b>K15</b> Food obtained from approved source					Х						
K16 Compliance with shell stock tags, condition										Х	
к17 Compliance with Gulf Oyster Regulations										Х	
K18 Compliance with variance/ROP/HACCP										Х	
-	K19   Consumer advisory for raw or undercooked foods   X										
K20 Licensed health care facilities/schools: p	rohibited foods not	being offered								Х	
K21 Hot and cold water available							X				
K22 Sewage and wastewater properly dispos	ed				X						
K23 No rodents, insects, birds, or animals					Х						
GOOD RETAIL PRACTICES										OUT	COS
K24 Person in charge present and performing											
K25 Proper personal cleanliness and hair res											
κ26 Approved thawing methods used; frozen	food										
κ27 Food separated and protected											
K28 Fruits and vegetables washed											
κ29 Toxic substances properly identified, stored, used					Х						
K30 Food storage: food storage containers id											
K31 Consumer self service does prevent con					_	_					
K32 Food properly labeled and honestly presented											
K33 Nonfood contact surfaces clean							X				
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						Х					
K36       Equipment, utensils, linens: Proper storage and use         K37       Vending machines											
K33       Vending machines         K38       Adequate ventilation/lighting; designated areas, use											
K39 Thermometers provided, accurate											
K40 Wiping cloths: properly used, stored											
<ul> <li>K41 Plumbing approved, installed, in good repair; proper backflow devices</li> </ul>											
K42         Garbage & refuse properly disposed; facilities maintained											
	K43         Toilet facilities: properly constructed, supplied, cleaned										
	nlied cleaned										L
K43 Toilet facilities: properly constructed, sup		Adequate verm	in-proofing							X	
<ul><li>K43 Toilet facilities: properly constructed, sup</li><li>K44 Premises clean, in good repair; Persona</li></ul>	l/chemical storage;	Adequate verm	in-proofing							Х	
<ul> <li>K43 Toilet facilities: properly constructed, sup</li> <li>K44 Premises clean, in good repair; Persona</li> <li>K45 Floor, walls, ceilings: built,maintained, clean</li> </ul>	l/chemical storage; ean	Adequate verm	in-proofing							Х	
<ul><li>K43 Toilet facilities: properly constructed, sup</li><li>K44 Premises clean, in good repair; Persona</li></ul>	l/chemical storage; ean ing quarters	Adequate verm	in-proofing							X	

Owner Name PR0425128 - POOD PREP / FOOD SVC OP 0-5 EMPLOYEES R.C. 2 - FP10         Owner Name PB CURTNER / CORONADO GROUP, LLC         Inspection Time 11:00 - 12:00           4P Plan review as Permis available         Image: Coronal State Sta	<sup>:</sup> acility FA0283421 - POKI BOWL	Site Address 5700 VILLAGE	OAKS DR 10, SAN JOSE, CA 95123	Inspection Date 01/09/2024
all Plans available       all Plans available         an Placard property displayad/posted       Comments and Observations         Start Property displayad/posted       Comments and Observations         Start Property displayad/posted       Comments and Observations         Start Plans       Property displayad/posted         Start Plans       Span masubi under heat lamp measured 90F. Per PIC, it was made on hour prior to emergeture measurement. [CA] PHF s shall be held at 41° For below or at 135° for above. [SA] Span masubi must be discarded at 2:330m if there is any loftover.         Dor Violations       Start Plans         G01 - 3 Points - Indequate demonstration of knowledge, food manager certification) was not available at time of inspection. A coyle was posted that is already in use at another focation. [CA] Food facilities that proper, handle, or server onon-propackaged potentially hazard foods shall have a valid Food Safety Certificate available for review tt at it times.         C21 - 3 Points - Hot and codd water not available; 113953(c), 114099,2(b), 114153(s), 114189, 114192, 114192, 1, 11419         Seconds.       C22 Points - Toxic substantances improperly identified, stored, used; 114254, 114254, 114254, 114254, 2         C36 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254, 114254, 114254, 2         C37 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114	rogram		Owner Name	Inspection Time
Comments and Observations      Comments and obter provide the set of				11:00 - 12:00
Comments and Observations           jor Violations           ior - 8 Points - Improper hol and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)           nspector Observations: Spam masubi under heat lamp measured 90F. Per PIC, it was made on hour prior to emperature measurement. [CA] PHFs shall be held at 41°F or below or at 139°F or above. [SA] Spam masubi must e discarded at 2:30pm if there is any leftover.           tot Violations         01 - 3 Points - Inadequate demonstration of knowledge, food manager certification respector Observations: Food safety certification (food manager certification) (as proved that is already in use at another location. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review tall times.           21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192, 114192           nspector Observations: Warm water measured 67F in restroom after allowing water to run for several minutes.           CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of second.           23 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254, 114254, 2           mspector Observations: Observed for use in aide of a food facility, [CA] Only those insecticide in back storage reas that are not approved for use inside of a food facility, (CA] Only those insecticides in table dat other setticides that are not approved for use inside of a dood facility, ICA] Only those insecticides in table of there and approved for use inside of a dood facility may be used.           23 -				
DV - Bolha - Improper hol and cold holding temperatures; 11387.1, 113996, 113996, 114037, 114343(a)         D7 - 8 Ponha - Improper hol and cold holding temperatures; 11387.1, 113996, 113996, 114037, 114343(a)         trapector Observations: Spam masubi under heat lamp measured 90F. Par JPC, it was made on hour prior to simperature measurement. [CA] PMFs shall be held at 41° or bolow or at 135° or above. [SA] Spam masubi must e discarded at 2:30pm if there is any leftover.         107 Violations       10.3 Ponta - Inadequate demonstration of knowledge; food manager certification         nspector Observations: Food safety certification (food manager certification) was not available at time of rapection. A copy was posted that is already in use at another location. [CA] Food facilities that prepare, handle, is serve non-propercyapeckaged potentially hazard foods shall have a valid Food Safety Certificate available for review tall items.         21 - 3 Points - Hot and cold water not available: 113953(c), 114098.2(b), 114163(a), 114189, 114192, 114192.1, 11419         spector Observations: Warm water measured 67F in restroom after allowing water for an for a mininum of 5 seconds.         29 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254.1, 114254.2         Rest At are nocessary and specifically approved for use in a food facility (CA) Only those insecticides in back storage rest hat are nocessary and specifically approved for use in a food facility (CA) Only those insecticides, and other sets tations; 114007, 114100, 114100, 114109, 114109, 114109, 114109, 114109, 114101, 114101, 114101, 114109, 114101, 114109, 114101, 114101, 114101, 114101, 114101, 114101, 114101, 114101, 114101, 114101, 114101, 114101, 114101, 114101, 114101, 1141	Placard properly displayed/posted			
Sign Violations         S07 - 8 Points - Improper hol and cold holding temperatures; 11387.1, 113998, 113998, 114037, 114343(a)         Inspector Observations: Spam masubi under heat land at 41° or below or at 133°F or above. [SA] Spam masubi must be discarded at 2:30pm if there is any leftover.         nor Violations         101 - 9 Points - Inadequate demonstration of knowledge; food manager certification) mapector Observations: Food safety certification (food manager certification) was not available at time of napection. A copy was posted that is already in use at another location. [CA] Food facilities that prepare, handle, or serve non-prepakesiged potentially hazard foods shall have a valid Food Safety Certificate available for review et all times.         C21 - 3 Points - Hot and cold water not available; 113653(c), 114069.2(b), 114163(a), 114189, 114192, 114192.1, 11419         nspector Observations: Warn water measured OFF in restroom after allowing water for nu for several minutues. CAJ Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.         C23 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254.2, 114254.2         nspector Observations: Observed hot shot ant and roach insecticide and raid roach insecticide in back storage treas that are not sporved for use inside of a food facility, CAJ Only those insecticides, and other secticides that are necessary and specifically approved for use in a food facility may be used.         C34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips, were not available strime of inspecticol. [CA] Testing requipment and materials shall be provided to adequately measure the applicable s		Comments and	Observations	
007 - 8 Points - Improper hot and cold holding temperatures; 11387 1, 113996, 113098, 114037, 114343(a)         nspector Observations: Spam masubi under heat lamp measured 90F. Per PIC, it was made on hour prior to emperature measurement. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] Spam masubi must be discarded at 2:30pm if there is any leftover.         001 - 0 Joints - Inadequate demonstration of knowledge; food manager certification         nspector Observations: Food safety certification (food manager certification) was not available at time of         nspector Observations: Food safety certification (food manager certification). [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review tai filmes.         21 - 3 Points - Hot and cold water not available; 113953(c), 114099,2(b), 114153(a), 114192, 114192,1,11419         nspector Observations: Warm water measured 67F in restroom after allowing water for run for several minutes.         CAJ Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 5 seconds.         29 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254,11,114254,2         nspector Observations: Observed hor tsko tant and roach insecticide and raid roach insecticide, and other sesticides that are not approved for use inside of a food facility. [CA] Only those insecticides, rodenticides, and other sesticides that are necessary and specifically approved for use in a food facility may be used.         34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips were not available at time o	jor Violations			
emperature measurement, [CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] Spam masubi must be discarded at 2:30pm if there is any leftover. Inor Violations 601 - 3 Points - Inadequate demonstration of knowledge; food manager certification) was not available at time of inspector Observations: Food safety certification (food manager certification) was not available at time of inspection. A copy was posted that is already in use at another location. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times. C21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192, 1, 11419 nspector Observations: Warm water measured 67F in restroom after allowing water to run for several minutes. CA] Handwashing facilities shall be equipped to provide minimum 00°F water under pressure for a minimum of 15 seconds. C29 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254, 114254, 114254, 2 inspector Observations: Observed hot shot ant and roach insecticide and raid roach insecticide in back storage areas that are not approved for use inside of a food facility. (CA] Only those insecticides, rodenticides, and other seticides that are necessary and specifically approved for use in a food facility may be used. CG4 - 2 Points - Warewashing facilities, not installed or maintained, no test strips, 114067(fg), 114099, 114099, 114099, 5, 114101(a), 11401.1, 11410.1, 114102, 114102, 114102, 114132, 114103, 114130, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114175, 114104, 114120, 114104, 114120, 114104, 114130, 114132, 114133, 114137, 114139, 114153, 114		peratures; 11387.1, 113996, 113998	, 114037, 114343(a)	
(0) - 3 Points - Inadequate demonstration of knowledge; food manager certification         inspector Observations: Food safety certification (food manager certification) was not available at time of         inspector Observations: Food safety certification (food manager certification) was not available at time of         inspector Observations: Food safety certification (food manager certification)         in spector Observations: Warm water measured foods shall have a valid Food Safety Certificate available for review         (21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419         inspector Observations: Warm water measured 67F in restroom after allowing water to run for several minutes.         CAJ Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.         C29 - 2 Points - Toxic substantances improperly identified, stored, used, 114254, 114254.2         inspector Observations: Observed hot shot ant and roach insecticide and raid roach insecticides, rodenticides, and other         sesticides that are necessary and specifically approved for use in a food facility may be used.         C34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips: 114067(f,g), 114099, 1140993, 3, 114099.5, 114101(a), 114101, 114102, 114103, 114107, 114125         inspector Observations: Quaternary ammonia test strips were not available at time of inspection. [CA] Testing aquipment and materials shall be provided to adequately measure th applicable sanitization method used during manual or mechanical warewashing.	emperature measurement. [CA] PHFs shall	be held at 41°F or below or at	•	
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CAJ Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds. C2 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254.1, 114254.2 Inspector Observations: Observed hot shot ant and roach insecticide and raid roach insecticide in back storage areas that are not approved for use inside of a food facility. [CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. C34 - 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: Quaternary ammonia test strips were not available at time of inspection. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. C35 - 2 Points - Equipment, utensits - 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, 114165, 114169, 114175, 114177, 114180, 114182 Inspector Observations: Spam masubi is made in facility. Per PIC, an electric stove top is used. [CA] All cooking equipment must have ventilation and be approved by this department. Discontinue use of electric stove top. To use cooking equipment, a ventilation hood must be installed over cooking equipment or a ventilation exemption must be submitted to DEH Plan Check to be approved. C44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114133 (a,b), 114256, 114256, 1, 114256, 2, 114256, 1, 114257, 114257, 114259, 2, 114259, 2, 114259, 3, 114279, 114281, 114282 Inspector Observations: Observed mop stored in bucket by janitorial sink with used mop water. [CA] After use,	K21 - 3 Points - Hot and cold water not available; 1	13953(c), 114099.2(b), 114163(a), 1	14189, 114192, 114192.1, 11419	
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Areas that are not approved for use inside of a food facility. [CA] Only those insecticides, rodenticides, and other besticides that are necessary and specifically approved for use in a food facility may be used. (34 - 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 nspector Observations: Quaternary ammonia test strips were not available at time of inspection. [CA] Testing gaguipment and materials shall be provided to adequately measure the applicable sanifization method used during manual or mechanical warewashing. (35 - 2 Points - Equipment, utensits - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182 respector Observations: Spam masubi is made in facility. Per PIC, an electric stove top is used. [CA] All cooking equipment must have ventilation and be approved by this department. Discontinue use of electric stove top. To use cooking equipment, a ventilation hood must be installed over cooking equipment or a ventilation exemption must be submitted to DEH Plan Check to be approved. (44 - 2 Points - Premises not clean, not in good repair, No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.2, 114256.4, 114257, 114257.1, 114259.2, 114259.2, 114259.3, 114279, 114281, 114282 mspector Observations: Observed mop stored in bucket by janitorial sink with used mop water. [CA] After use,	K29 - 2 Points - Toxic substantances improperly ide	ntified, stored, used; 114254, 11425	54.1, 114254.2	
<ul> <li>114101.1, 114101.2, 114103, 114107, 114125</li> <li>Inspector Observations: Quaternary ammonia test strips were not available at time of inspection. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.</li> <li>(35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114132, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114165, 114165, 114167, 114169, 114175, 114177, 114180, 114182</li> <li>Inspector Observations: Spam masubi is made in facility. Per PIC, an electric stove top is used. [CA] All cooking equipment must have ventilation and be approved by this department. Discontinue use of electric stove top.</li> <li>To use cooking equipment, a ventilation hood must be installed over cooking equipment or a ventilation exemption must be submitted to DEH Plan Check to be approved.</li> <li>(44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114123, 114133 (a,b), 114256, 114256.2, 114256.4, 114257, 114257, 114259, 114259.2, 114259.3, 114279, 114281, 114282</li> <li>Inspector Observations: Observed mop stored in bucket by janitorial sink with used mop water. [CA] After use,</li> </ul>	areas that are not approved for use inside o	of a food facility. [CA] Only the	ose insecticides, rodenticides, and other	
<ul> <li>An and a sterials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.</li> <li>An anual or mechanical storage; inadequate vermin-proofing; 114067(j), 114123, 114130, 114130, 114130, 114256, 114256, 114256, 114256, 114257, 114257, 114257, 114259, 114259, 2, 114259, 3, 114279, 114281, 114282</li> <li>An anual or mechanical warewashing.</li> <li>An anual or mechanical warewashing.</li> <li>An</li></ul>	K34 - 2 Points - Warewashing facilities: not installed 114101.1, 114101.2, 114103, 114107, 114125	d or maintained; no test strips; 1140	67(f,g), 114099, 114099.3, 114099.5, 114101(a),	
<ul> <li>114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182</li> <li>Inspector Observations: Spam masubi is made in facility. Per PIC, an electric stove top is used. [CA] All cooking equipment must have ventilation and be approved by this department. Discontinue use of electric stove top.</li> <li>To use cooking equipment, a ventilation hood must be installed over cooking equipment or a ventilation exemption must be submitted to DEH Plan Check to be approved.</li> <li>K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114125, 114256, 114256, 114256, 2, 114256, 4, 114257, 114257, 114259, 114259, 2, 114259, 3, 114279, 114281, 114282</li> <li>Inspector Observations: Observed mop stored in bucket by janitorial sink with used mop water. [CA] After use,</li> </ul>				
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personal items stored dry storage shelves. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

### Performance-Based Inspection Questions

# **OFFICIAL INSPECTION REPORT**

Facility	Site Address	DR 10, SAN JOSE, CA 95123	Inspection Date
FA0283421 - POKI BOWL	5700 VILLAGE OAKS		01/09/2024
Program	2 - FP10	Owner Name	Inspection Time
PR0425128 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2		PB CURTNER / CORONADO GROUP, LLC	11:00 - 12:00

#### Measured Observations

weasured Observations			
<u>ltem</u>	Location	Measurement	<u>Comments</u>
Spicy tuna	Reach in fridge	41.00 Fahrenheit	
Hot water	Three comp sink	120.00 Fahrenheit	
Tuna	Cold holding insert	41.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Crab	Cold holidng unit	43.00 Fahrenheit	
Rice	Hot holding	152.00 Fahrenheit	
Spam masubi	Hot holding	90.00 Fahrenheit	
Spicy tuna	Cold holding insert	43.00 Fahrenheit	
Ambient air	Cold holding unit by register	37.00 Fahrenheit	
Warm water	Restroom handwash	67.00 Fahrenheit	

#### **Overall Comments:**

One bathroom in facility has been converted to storage. Clear out restroom, and maintain as a restroom.

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 1/23/2024. 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

Ashlyn Kanamoto Received By: Signed On:

Lead January 09, 2024