

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 FA0262974 - POKI BOWL		Site Address 81 CURTNER AV 30, SAN JOSE, CA 95125		Inspection Date 03/25/2024	
Program PR0387290 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PB CURTNER / CORONADO		Inspection Time 13:00 - 14:20
Inspected By KAYA ALASSFAR	Inspection Type ROUTINE INSPECTION	Consent By TOMMY HUYNH	FSC JOHNATHAN NGUYEN 9/3/2025		

Placard Color & Score GREEN 86

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				
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		
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 FA0262974 - POKI BOWL	Site Address 81 CURTNER AV 30, SAN JOSE, CA 95125	Inspection Date 03/25/2024
Program PR0387290 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PB CURTNER / CORONADO GROUP, LLC	Inspection Time 13:00 - 14:20
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Quaternary ammonium concentration at the 3-compartment sink was measured at 0ppm during active warewashing.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] PIC refilled the sanitizing compartment with a new solution. Measured the final Quat concentration at 200ppm.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: The following PHFs were measured at improper holding temperatures between 43F-47F :Tofu, shrimp, octopus, salmon, held inside the preparation refrigerator. Shrimp, octopus held inside upright refrigerator.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: One dead cockroach below the hand sink in the back. One dead cockroach on the dry storage shelf.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
TOFU	PREPARATION REFRIGERATOR	43.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
SALMON	PREPARATION REFRIGERATOR	44.00 Fahrenheit	
WARM WATER	HAND SINK	100.00 Fahrenheit	
SHRIMP	PREPARATION REFRIGERATOR	44.00 Fahrenheit	
RICE	RICE COOKER	145.00 Fahrenheit	
OCTOPUS	UPRIGHT REFRIGERATOR	47.00 Fahrenheit	
RICE	RICE COOKER	156.00 Fahrenheit	
TUNA	PREPARATION REFRIGERATOR	41.00 Fahrenheit	
QUATERNARY AMMONIUM	3-COMPARTMENT SINK	0.00 PPM	COS TO 200PPM
OCTOPUS	PREPARATION REFRIGERATOR	44.00 Fahrenheit	
SHRIMP	UPRIGHT REFRIGERATOR	46.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0262974 - POKI BOWL	Site Address 81 CURTNER AV 30, SAN JOSE, CA 95125	Inspection Date 03/25/2024
Program PR0387290 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PB CURTNER / CORONADO GROUP, LLC	Inspection Time 13:00 - 14:20

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 **4/8/2024**. 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: TOMMY HUYNH
PIC
Signed On: March 25, 2024