

**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		Site Address 5700 VILLAGE OAKS DR 10, SAN JOSE, CA 95123	Inspection Date 02/05/2024
Program PR0425128 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name PB CURTNER / CORONADO	Inspection Time 11:30 - 12:00
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By KEVIN	

Placard Color & Score <b>YELLOW</b> <b>N/A</b>
--

**Comments and Observations**

**Major Violations**

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

*Inspector Observations: Five gallon soy sauce container with poki spicy sauce in reach in fridge measured 47F. Per PIC, it was delivered Saturday (2 days prior) and had not been removed from refrigeration since delivery. Poki sauce contains mayonnaise with whole eggs. Gallon containers of miso dressing in reach in fridge measured 43F-47F. Per PIC, they had been in the reach in fridge since 01/28/2024. [CA] PHF must be maintained at 41F or below or 135F or above. [COS] PIC VC&D Poki spicy sauce and miso dressing.*

*Ahi tuna is removed from freezer and placed on counter to thaw. Tuna measured 62F at 10:50am. Per PIC, it was removed from the freezer at 9:30am. [CA] Maintain PHF at 41F or below. Frozen potentially hazardous food shall only be thawed in one of the following ways:*

- 1) under refrigeration that maintains the food temperature at 41°F or below,*
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,*
- 3) in a microwave oven if immediately followed by immediate preparation,*
- 4) as part of a cooking process.*

*[COS] Tuna was placed back into refrigeration to cool down.*

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: Observed employee use cutting board and knives to prepare raw salmon. Employee washed/rinsed off equipment after use and placed back on counter to use for other preparation. [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] Employee washed, rinsed and sanitized cutting board and knives.*

**Minor Violations**

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

*Inspector Observations: Observed employee wearing gloves after handling raw salmon rinse hands off in three compartment sink. [CA] Ensure that when handwashing, gloves are removed and soap and water is used in the handwash sink only to wash hands. Do not wash/rinse hands in three compartment sink.*

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Miso dressing	Reach in fridge	47.00 Fahrenheit	43F-47F
Quaternary ammonia	Three comp sink	200.00 PPM	
Ahi tuna	On counter thawing	62.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Poki spicy sauce	Reach in fridge	47.00 Fahrenheit	
Ambient air	Reach in fridge	39.00 Fahrenheit	
Hot water	Three comp	120.00 Fahrenheit	

# OFFICIAL INSPECTION REPORT

Facility FA0283421 - POKI BOWL	Site Address 5700 VILLAGE OAKS DR 10, SAN JOSE, CA 95123	Inspection Date 02/05/2024
Program PR0425128 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PB CURTNER / CORONADO GROUP, LLC	Inspection Time 11:30 - 12:00

## Overall Comments:

*Refer to CO0154107*

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 **2/19/2024**. 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:** Kevin Nguyen  
Shift lead

**Signed On:** February 05, 2024