

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 FA0202331 - POKI RUN		Site Address 119 N MILPITAS BL 158, MILPITAS, CA 95035		Inspection Date 10/01/2026		Placard Color & Score YELLOW 71		
Program PR0306466 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name JUNGHUN JANG		Inspection Time 13:00 - 15:45			
Inspected By ALELI CRUTCHFIELD	Inspection Type ROUTINE INSPECTION	Consent By JAY	FSC Not Available repackaged potentially hazard food					

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						S
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	X	
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		X
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: Major: At the front service line in the middle prep cooler inserts, yellow tail was measured at 48.6F, shrimp was measured at 47.9, tofu measured at 50F.

Follow-up By
10/13/2026

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

[COS] items were placed in the walk-in cooler to cool down to 41F and below.

Minor: In the walk-in cooler, imitation crab was measured at 44F, spicy crab was measured at 44F, and shrimp was measured at 43F.

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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Time as public health control in place, sushi rice is not time marked when it was taken out of temperature control. Written procedures for TPHC not available for review at time of inspection.

Follow-up By
10/13/2026

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] PIC time marked sushi rice when it was removed from temperature control.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: PIC was not able to provide proof of FSC nor food handler cards for staff.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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.

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

Inspector Observations: Hand wash sink next to door way entrance to the kitchen was obstructed by a stool. Hand wash sink near the three compartment sink was obstructed by a garbage can.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

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

Inspector Observations: Consumer warning not present for raw foods on the menu.

[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Sauce containers and avocados in walk-in cooler are being stored on the floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Floor under storage shelving in kitchen has debris accumulation.

[CA] Walls and/or floors in food preparation area shall be kept clean.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
tuna	inserts in middle prep cooler	43.00 Fahrenheit	
cooked rice	bamboo container	107.00 Fahrenheit	
spicy crab	walk-in cooler	44.60 Fahrenheit	
hot water	hand wash sink by doorway	100.00 Fahrenheit	
shrimp	inserts in prep cooler next to the register	43.00 Fahrenheit	
shrimp	inserts in middle prep cooler	47.00 Fahrenheit	
hot water	two compartment sink	122.00 Fahrenheit	
hot water	restroom	104.00 Fahrenheit	
yellow tail	inserts in middle prep cooler	48.00 Fahrenheit	
imitation crab	walk-in cooler	44.60 Fahrenheit	
hot water	hand wash sink next to food prep table	129.00 Fahrenheit	
sushi rice	front service line	94.00 Fahrenheit	TPHC
hot water	three compartment sink	130.00 Fahrenheit	
shrimp	walk-in cooler	43.30 Fahrenheit	
hot water	hand wash sink in the front service end	100.00 Fahrenheit	

Overall Comments:

Joint inspection conducted with Ivan Alejo and Aleli Crutchfield.

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 **10/15/2026**. 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: Jay Jang
Owner
Signed On: October 01, 2026