

# 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

|                                                                                 |  |                                                                 |                                     |                                      |                                         |                                                                                                                                                    |  |                                        |
|---------------------------------------------------------------------------------|--|-----------------------------------------------------------------|-------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|--|----------------------------------------|
| <b>Facility</b><br>FA0284581 - POKE HOUSE                                       |  | <b>Site Address</b><br>1308 S WINCHESTER BL, SAN JOSE, CA 95128 |                                     | <b>Inspection Date</b><br>03/25/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>82</b> </div> |  |                                        |
| <b>Program</b><br>PR0426780 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                 | <b>Owner Name</b><br>POKE HOUSE INC |                                      | <b>Inspection Time</b><br>12:20 - 14:20 |                                                                                                                                                    |  |                                        |
| <b>Inspected By</b><br>HINA WYNE                                                |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                    |                                     | <b>Consent By</b><br>JOHN ZERRUDO    |                                         |                                                                                                                                                    |  | <b>FSC</b> JACOB QUEVEDO<br>07/26/2029 |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       | X  |       |       |        |     |     | S   |
| K02                            | Communicable disease; reporting/restriction/exclusion                       | X  |       |       |        |     |     |     |
| 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  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       |        |     |     | N   |
| K08                            | Time as a public health control; procedures & records                       | X  |       |       |        |     |     | S   |
| K09                            | Proper cooling methods                                                      |    | X     |       |        |     |     | N   |
| 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               |     | X   |
| 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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|                                                                          |                                                          |                                  |
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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: PHFS were held between 45F - 50F.**  
**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

Follow-up By  
03/28/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: Containers are covered with lids and plastic cover during the cooling process. Food containers are stacked so that there is no proper air flow.**  
**[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. Do not stacked container on top of each other during rapid cooling proceed after preparation.**

Follow-up By  
03/28/2025

### Minor Violations

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Three - compartment sink was leaking.**  
**[CA] Fix leakage to maintain.**

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.  
 Needs Improvement - Proper cooling methods.

### Measured Observations

| Item             | Location       | Measurement       | Comments |
|------------------|----------------|-------------------|----------|
| SEA WEED         | COLD HOLDING   | 48.00 Fahrenheit  |          |
| BROWN RICE       | HOT HOLDING    | 145.00 Fahrenheit |          |
| EDAMAME          | COLD HOLDING   | 50.00 Fahrenheit  |          |
| TOFU             | COLD HOLDING   | 48.00 Fahrenheit  |          |
| HOT WATER        | HAND WASHING   | 100.00 Fahrenheit |          |
| SHRIMPS          | COLF HOLDING   | 47.00 Fahrenheit  |          |
| CHICKEN          | HOT HOLDING    | 165.00 Fahrenheit |          |
| MASAGO           | COLD HOLDING   | 47.00 Fahrenheit  |          |
| SANITIZER        | DISHWASHER     | 200.00 PPM        |          |
| WHITE RICE       | ROOM TEMP      | 130.00 Fahrenheit | TPHC     |
| HOT WATER        | FOOD PREP SINK | 120.00 Fahrenheit |          |
| TUNA             | COLD HOLDING   | 46.00 Fahrenheit  |          |
| ZUCCHINI NODDLES | COLD HOLDING   | 50.00 Fahrenheit  |          |
| SANITIZER        | 3-COMP SINK    | 200.00 PPM        |          |
| TOMATOES         | COLD HOLDING   | 48.00 Fahrenheit  |          |
| IMITATION CRAB   | COLD HOLDING   | 48.00 Fahrenheit  |          |
| MANGOS           | COLD HOLDING   | 47.00 Fahrenheit  |          |
| SALMON           | COLD HOLDING   | 48.00 Fahrenheit  |          |
| SPICY SALOM      | COLD HOLDING   | 50.00 Fahrenheit  |          |
| CORN             | COLD HOLDING   | 48.00 Fahrenheit  |          |

### Overall Comments:

**PIC requested for a follow up on 4/1/25. A follow up inspection will be done next week 4/1/25.**

**\*\*Subsequent follow-up inspection after first follow up shall be billed \$290/hr during business hours and \$629/hr (minimum of 2 hours) during nonbusiness hours upon availability. \*\***

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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 **4/8/2025**. 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: JOHN ZERRUDO  
PIC

Signed On: March 25, 2025