

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 FA0286980 - ICEY POKI		Site Address 1630 E CAPITOL EX, SAN JOSE, CA 95121		Inspection Date 10/25/2022	
Program PR0430423 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MANNNG LWING		Inspection Time 14:55 - 15:55
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By DENNIS	FSC Not Available	

Placard Color & Score
GREEN
82

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						S
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	X	
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	X	
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	X	
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Five-year Food Safety Certified (FSC) manager certificate unavailable for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous foods shall have a valid Food Safety Certificate available for review at all times. Provide valid FSC within 60 days.

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

Inspector Observations: Hand soap dispenser at the hand wash station in the front speed line by the food preparation sink is inoperable. Second hand wash sink in the main kitchen, less than 50 feet away, was available and fully stocked. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Minor leak at the waste drain pipe below the hand washing station in the main kitchen. [CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Investigate cause and repair in an approved manner.

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

Inspector Observations: Numerous dead cockroach and cockroach activity observed in the facility:

- One dead juvenile observed on floor at the front service line by the rice warmers.
- Cockroach feces observed on the underside of the front service counter by the crevice between wooden shelf and granite top.
- Numerous dead cockroaches and one egg sac observed inside the unused ice machine. Per PIC, ice machine is inoperable and no longer in use.
- One dead cockroach observed on top of cardboard lining food preparation table under the counter-top deep fryer.
- Numerous dead cockroaches observed on wall and on floor by the water heater in the back of the facility.

Facility does not have a pest control service. No live activity was observed during the routine inspection. [CA] Clean and sanitize area of dead cockroaches.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Uncooked rice maintained next to hand wash sink in the main kitchen in close proximity below the paper towel dispenser. [CA] All food shall be separated and protected from possible contamination.

Large wooden mixing bowl for sushi rice placed directly on top of garbage can. [CA] Food preparation shall only occur in approved areas. Food utensil (i.e. cutting board, baking pan, platters) shall not be used on top of a trash can to prevent cross contamination.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Scoops and/or tongs stored at the front service counter in direct contact with food. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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Inspector Observations: *Ice machine no longer is use stored inside kitchen. Per employee, ice machine is inoperable. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.*

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Raw diced salmon	Speed line	36.00 Fahrenheit	
Raw diced tuna	Walk-in refrigerator	38.00 Fahrenheit	
Spicy tuna	Speed line	39.00 Fahrenheit	
Corn	Speed line	38.00 Fahrenheit	
Sanitizing bucket	Speed line	100.00 PPM	
Edamame	Walk-in refrigerator	39.00 Fahrenheit	
Cooked diced chicken	Speed line	40.00 Fahrenheit	
Raw whole salmon	Walk-in refrigerator	39.00 Fahrenheit	
Cooked shrimp	Speed line	40.00 Fahrenheit	
Tobiko	Speed line	38.00 Fahrenheit	
Brown rice	Rice warmer	157.00 Fahrenheit	
Edamame	Speed line	39.00 Fahrenheit	
White rice	Rice warmer	151.00 Fahrenheit	
Miso soup	Soup warmer	168.00 Fahrenheit	
Imitation crab	Speed line	39.00 Fahrenheit	
Spicy imitation crab	Speed line	38.00 Fahrenheit	
Raw diced tuna	Speed line	40.00 Fahrenheit	
Sushi rice	Rice warmer	137.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 Fahrenheit	

Overall Comments:

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 **11/8/2022**. 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: Jose Leon
 Manager

Signed On: October 25, 2022