

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 FA0274439 - POKE N' SQUEEZE		Site Address 233 W MAIN AV C, MORGAN HILL, CA 95037		Inspection Date 03/06/2025		Placard Color & Score GREEN 84		
Program PR0415002 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name POKE N SQUEEZE LLC		Inspection Time 14:15 - 15:45			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By ADAM DARRAS				FSC Not Available

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						
K06	Adequate handwash facilities supplied, accessible			X				N
K07	Proper hot and cold holding temperatures		X		X			N
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		
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		
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

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

Inspector Observations: Observed potentially hazardous foods that measured in the temperature danger zone located on food prep surfaces (sushi rice 73F-95F). Per PIC, they did not know when the rice was made so they called morning shift employee and found out the rice in the blue boxes were made at 11am, and the sushi rice still being prepared was made at 2pm. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Facility may also consider using time control (TPHC- Time as a Public Health Control) that involves filling out the Department's TPHC form, time marking the food for 4 hours and discarded the food at the end of the 4 hour mark. [COS/SA] PIC voluntarily discarded the rice that had been prepared at 11am. PIC time marked the sushi rice that was prepared at 2pm to be discarded at 6pm.

Minor Violations

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

Inspector Observations: Food Safety Certificate has expired; Food Handler Cards not available. [CA] 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.
[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.

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

Inspector Observations: Dispenser above handwash sink was empty. Once the employee filled it with soap, it began leaking. There was another soap dispenser close by above the food prep sink (approx 2 feet away). [CA] Repair or replace broken soap dispenser and ensure soap dispenser is filled at all times. [SA] Staff will use nearby soap dispenser for handwashing until the soap dispenser can be repaired or replaced.

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: Observed rice scoop stored in thermalizer bath that measured at 122F. [CA] Ensure scoops are marked and washed every 4 hours OR are hot held at 135F or above.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
beet juice	lowboy	39.00 Fahrenheit	
imitation crab	service line cold hold	39.00 Fahrenheit	
edamame	reach-in refrigerator	49.00 Fahrenheit	
fish eggs	reach-in	39.00 Fahrenheit	
quat	3 comp	200.00 PPM	
sushi rice	blue box	85.00 Fahrenheit	per PIC, made at 11am
seaweed salad	reach-in refrigerator	44.00 Fahrenheit	
miso	lowboy	42.00 Fahrenheit	infrared
hot water	handwash sink	100.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
salmon	food prep surface	31.00 Fahrenheit	
corn	service line cold hold	39.00 Fahrenheit	
salmon	reach-in	35.00 Fahrenheit	
cheese	reach-in freezer	10.00 Fahrenheit	
sushi rice	blue box	73.00 Fahrenheit	per PIC, made at 11am
sushi rice	prep area	95.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	

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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 3/20/2025. 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

Adam Darras

Received By: Adam Darras
Employee

Signed On: March 06, 2025