

# 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> FA0284466 - POKEWORKS		<b>Site Address</b> 55 RIVER OAKS PL 30, SAN JOSE, CA 95134		<b>Inspection Date</b> 02/16/2026	
<b>Program</b> PR0426654 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> BEYOND RESTAURANT GRC		<b>Inspection Time</b> 14:05 - 15:30
<b>Inspected By</b> MAVERICK CHIN	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> ANNETE AND NATALIA	<b>FSC</b> Annete Gutierrez 06/10/2030		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>87</b>

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						S
K08 Time as a public health control; procedures & records		X		X			N
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				N
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						S

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	X	
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

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

**Inspector Observations:**

*Per staff, all potentially hazardous food items (masago, imitation crab, garlic in oil sauces, tofu, tuna, etc.) in cold-holding inserts at the front service line are on time as a public health control (4-hour rule); However, items were time marked for discard after 4 days. If facility wishes to utilize time as a public health control, items shall be marked for service or else discarded within 4 hours.*

*Imitation crab subjected to time as a public health control measured 52F while maintained in the left-side cold-hold inserts at the front service line. Per a label on the container and per staff, it had been prepared 3 days prior.*

*15 pieces of spam musubi measured 118F while maintained under the heat lamp at the front service line. Per staff, spam musubi is subject to time as a public health control. Items were properly marked for discard at 2:37PM; However, items were still being offered for sale by 3:00PM.*

*Facility could not provide written procedures for time as a public health control.  
Email updated procedures to [maverick.chin@deh.sccgov.org](mailto:maverick.chin@deh.sccgov.org)*

*[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] Items subjected to time as a public health control properly time marked. Imitation crab and spam musubi voluntarily discarded.*

*\*Note: Various potentially hazardous foods subjected to time as a public health control in the right-side cold-hold countertop inserts at the front service line measured at 41F or below. Facility may opt not to subject these items to time as a public health control, and instead use temperature control.  
Per staff, the left-side cold-hold countertop inserts at the front service line have issues maintaining at 41F or below; Recommend maintaining potentially hazardous food items on time as a public health control (4-hour rule) if unit cannot maintain foods at 41F or below.*

### Minor Violations

K14 - 3 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:**

*Clean, wet containers stacked up to dry on metal shelving units.*

*[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

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**Inspector Observations:**

**\*REPEAT VIOLATION\***

*Cadco Bakerlux oven maintained on a counter at the back preparation area lacks required ventilation.*

*[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.*

**\*Note:**

*Per staff, oven is used to bake cookies to 300F, and spam musubi to 350F.*

*Given that the electric convection oven (that does not produce excessive grease/vapor) is used to bake items to greater than 250F, ventilation hood exemption may not apply.*

*Consult with DEH Plan Check at [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org)*

**Performance-Based Inspection Questions**

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Food contact surfaces clean, sanitized.

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	three compartment sink	120.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
lobster	two-door upright cooler - right side back kitchen	39.00 Fahrenheit	
uncanned corn	two-door upright cooler - left side back kitchen	41.00 Fahrenheit	
spam musubi	heat lamp - front service	118.00 Fahrenheit	TPHC
brown rice	rice warmer - front service	159.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
roe	upright freezer	32.00 Fahrenheit	
shrimp	two-door upright cooler - right side back kitchen	41.00 Fahrenheit	
white rice	rice warmer - front service	142.00 Fahrenheit	
furikake mac salad	reach-in - front service	41.00 Fahrenheit	
imitation crab	countertop cold hold - front service	52.00 Fahrenheit	TPHC
salmon	steam table - front service	149.00 Fahrenheit	
tofu	two-door upright cooler - left side back kitchen	40.00 Fahrenheit	
ponzu sauce	prep cooler - back kitchen	41.00 Fahrenheit	
frozen salmon	freezer chest	11.00 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 **3/2/2026**. 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.

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**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



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**Received By:** Natalia  
Manager

**Signed On:** February 16, 2026