

**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> FA0284800 - POKE BAR		<b>Site Address</b> 1600 SARATOGA AV 121, SAN JOSE, CA 95129		<b>Inspection Date</b> 05/26/2026	
<b>Program</b> PR0427080 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> JWONG INCORPORATED		<b>Inspection Time</b> 14:30 - 15:50
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> CAELIN G.	<b>FSC</b> Jefferson Wong 4/24/28		

<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						
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						S
K07	Proper hot and cold holding temperatures		X		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	X	
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		
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:** Spam measured at 59F and per employee was left out on the prep table for the last hour.  
**[CA] Potentially hazardous foods when cold holding shall be held at or below 41F; or if hot holding shall be held at or above 135F.**  
**[COS] Employee relocated the spam into the upright reach-in cooler.**

**Minor violation:**

**potentially hazardous foods, tofu, spicy tuna, and scallops, inside the prep line inserts measured at 44F to 46F.**  
**[CA] Potentially hazardous foods when cold holding shall be held at or below 41F.**

### Minor Violations

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

**Inspector Observations:** Facility serves raw fish on their menu but a consumer advisory notice is not posted or available. **[CA] Facility serving raw or undercooked food shall have a consumer advisory posted where it is visible to consumer.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations:** Observed bags of raw tuna thawing and thawed while still in reduced oxygen packaging.  
**[CA] Raw fish shall be removed from reduced oxygen packaging prior to thawing.**

**Instructions to remove from packaging is also marked on each bag.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
Tofu	Prep line insert	46.00 Fahrenheit	
Crab	upright reach-in cooler	41.00 Fahrenheit	
Shrimp	Prep line insert	41.00 Fahrenheit	
Salmon	Upright reach-in cooler	41.00 Fahrenheit	
Tuna	Prep line insert	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Milk	upright reach-in cooler	41.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
Crab	Prep line insert	145.00 Fahrenheit	
Spicy tuna	Prep line insert	45.00 Fahrenheit	
Salmon	Prep line insert	41.00 Fahrenheit	
Rice	Warmer	150.00 Fahrenheit	
Spam	upright reach-in cooler	59.00 Fahrenheit	
Scallop	Prep line insert	44.00 Fahrenheit	

### Overall Comments:

**Per PIC, facility was self-closed the previous day due to a power outage. PIC did not work the previous day and not aware of what food safety steps were taken.**

**Discussed food safety requirements during power outage.**

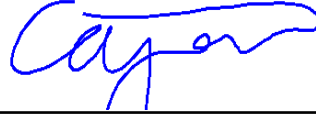
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **6/9/2026**. 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



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**Received By:** Caelin G.  
PIC

**Signed On:** May 26, 2026