

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 FA0255511 - POKE HOUSE		Site Address 3942 RIVERMARK PLZ, SANTA CLARA, CA 95054		Inspection Date 02/10/2026		Placard Color & Score GREEN 89		
Program PR0373158 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name POKE HOUSE INC		Inspection Time 15:50 - 17:10			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By ASH				FSC Sophia Rodriguez 06/24/2025

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			S
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	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		
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:

Various potentially hazardous foods (imitation crab, tuna, salmon, tofu, sliced tomatoes, etc.) subjected to time as a public health control lacked time markings while maintained in the countertop cold hold inserts at the front service line. Per staff, some of the items had recently been put out, while others had been maintained there for greater than 1 hour.

Spicy salmon and spicy tuna subject to time as a public health control lacked time markings or labels. Per staff, items had been placed into the countertop cold hold inserts at 11AM. At the time of inspection, 4:00PM, 5 hours had elapsed.

**Note: Spicy salmon and spicy tuna measured 45F.*

Brown rice subject to time as a public health control was labeled with a sticker stating discard time at 3:13PM. White rice subject to time as a public health control was labeled with a sticker stating discard time as 4:37PM. Items were still in-use after labeled discard time.

[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] Spicy tuna, spicy salmon, and rice voluntarily discarded. Other foods subject to time as a public health control properly time marked with stickers.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hot water measured 108F from the faucet at the preparation sink and at the three compartment dishwashing sink.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

[COS] Manager adjusted the setting on the water heater. Hot water remeasured 122F at the preparation sink and three compartment dishwashing sink.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
spicy tuna	countertop cold hold - front service - side	45.00 Fahrenheit	TPHC
hot water	three compartment sink	108.00 Fahrenheit	
raw chicken	walk-in cooler	41.00 Fahrenheit	
frozen tuna	two-door upright freezer	5.00 Fahrenheit	
hot water	prep sink	108.00 Fahrenheit	
salmon	walk-in cooler	41.00 Fahrenheit	
sliced tomatoes	upright sliding glass door cooler	39.00 Fahrenheit	
quaternary ammonium	three compartment sink	400.00 PPM	
seaweed salad	countertop cold hold - front service	40.00 Fahrenheit	
sesame oil	prep cooler - right	41.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
imitation crab	prep cooler - left	40.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	

Overall Comments:

Facility has requested to remove several non-potentially hazardous food items subject to time as a public health control.
Will be in further correspondence via email at maverick.chin@deh.sccgov.org

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 **2/24/2026**. 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


Received By: Ashley Rose
Store Manager
Signed On: February 10, 2026