

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 FA0274281 - SIZZLING LUNCH		Site Address 1085 E BROKAW RD 30, SAN JOSE, CA 95131		Inspection Date 09/17/2026		Placard Color & Score YELLOW 40		
Program PR0414851 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name 3L POKI, INC.		Inspection Time 14:35 - 18:30			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By AMEIKO & KELCY S.				FSC Yuxiang Duan 09/17/2026

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		X			N
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		X			
K14	Food contact surfaces clean, sanitized		X		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							
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	X
K30	Food storage: food storage containers identified	X	
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	X	
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	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained	X	
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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		X
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed food employee using the same gloves to handle raw beef and ready-to-eat (RTE) food.

[CA] Gloves must be changed and hands washed after handling raw animal products and before handling RTE food.

[COS] Employee washed hands and changed gloves.

Follow-up By 09/21/2026

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

Inspector Observations:

******MAJOR**** Interior of raw shell eggs in prep cooler measured 53.9°F on the top level and 48°F at the second level in the container at time of inspection. Per PIC, eggs were placed in container in prep cooler at 11:00AM, more than 4-hours.**

[CA] Raw shell eggs shall be stored at 45°F or below.

[COS] Out of temperature shell eggs were voluntarily condemned and destroyed.

******MINOR**** Raw beef in prep cooler measured 42.6°F to 46°F. Per PIC, raw meat products were stocked in prep cooler around 1:30 PM, less than 4 hours before start of inspection.**

[CA] PHF must be cold held at 41°F or below or hot held at 135°F or above.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Observed food worker handling raw beef with gloved hands and then using the same gloves to add ready-to-eat raw onions and corn as final topping. Food worker also touched exterior of spice containers with same gloves used to handle raw beef. Per PIC, no further cook step and toppings are also used for other fully cooked dishes.

[CA] Separate utensils must be used to raw and ready-to-eat foods to avoid cross contamination.

[COS] Container of corn and green onions were voluntarily condemned and discarded. Hands were washed and gloves changes. Spice containers were replaced.

Observed strip of plastic and one small fly in corn.

[CA] Food is adulterated if it bears or contains any deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Fly and strip of plastic were removed. Section of corn in contact with items were discarded.

****MINOR****

Observed 3 large bowls of rinsed rice draining immediately next to the warewashing machine where it may be exposed to water from the warewash machine. No signs of contamination.

[CA] Food must be prepared and stored in ways that prevent potential contamination.

[COS] Food employee moved rice to food prep table away from warewashing machine.

K14 - 8 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:

Observed container of chicken stored directly on top of raw beef moved to cutting board on the prep cooler. The cutting board was not cleaned and sanitized before continuing food preparation for ready-to-eat food items.

[CA] Food contact surfaces must be cleaned and sanitized any time during the operation when contamination may have occurred.

[COS] Employee cleaned and sanitized cutting board.

Follow-up By 09/21/2026

Minor Violations

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

Inspector Observations:

At time of inspection, handwash sink in warewashing area does not have paper towels to dry hands.

[CA] Handwash sinks must be stocked with single-use towels in dispenser.

[SA] Employees wash hands at nearby handwash sink in cookline area.

Follow-up By
09/21/2026

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

Inspector Observations:

Observed 3 flies in facility due to back door being propped open.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and flies.

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

Inspector Observations:

Observed raw beef in original case being thawed on floor next to walk-in cooler at room temperature.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:

- 1) under refrigeration that maintains the food temperature at 41°F or below,**
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,**
- 3) in a microwave oven if immediately followed by immediate preparation,**
- 4) as part of a cooking process.**

[COS] Beef items were moved into walk-in cooler to continue cooling.

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:

Observed raw shell eggs, beef, and chicken stored above carrots, mushrooms, and sauce containers in the walk-in cooler. No signs of cross contamination.

[CA] Store raw animal products below RTE products to prevent potential cross contamination. Raw animal products must be stored with the higher required cook temperatures below those with lower cook temperatures or otherwise completely separated.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

At time of inspection, two aerosol cans of Raid intended for household use were stored shelves in the dry storage area.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

[COS] Canisters were removed and placed outside.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Observed a bag of rice stored directly on the ground in the food preparation area and packaged frozen meat stored directly on ground in walk-in cooler.

[CA] Food shall be stored at least 6-inches above ground to prevent potential contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

At time of inspection, no quaternary ammonium test strips were available for quaternary ammonium sanitizer in service sink dispenser.

[CA] Test strips to measure quaternary ammonium sanitizer shall be readily available at all times.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

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Inspector Observations:

Observed a food worker use a dry wiping cloth to clean a cutting board. No sanitizer solutions were prepared at beginning of inspection.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

At time of inspection, garbage cans in outdoor area did not have lids.

[CA] Refuse containers shall be covered at all times when not in use.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

At time of inspection, urinal in men's restroom was not working.

[CA] Toilet facilities shall be maintained clean and in good repair.

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

Inspector Observations:

Observed mops stored in mop sink with mop-heads touching warewashing machine where they could potentially contaminate clean equipment and utensils.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Observed containers of Advil, employee cell phones, and open employee drinks on shelves in food storage and preparation areas.

[CA] Employee's personal effects (cell phone, car keys, and jackets) shall not be stored in food preparation or food, equipment, and utensil, storage areas. Employee items shall be stored in employee lockers or other designated areas for employee storage.

At time of inspection, back door did not have a screen door to prevent pest entry when back door is opened. Back door was propped open at time of inspection.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

At time of inspection, a tile in the coving under 3-compartment sink area is broken, allowing access into interior wall.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: --48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ 344.25. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

Follow-up By
09/21/2026

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

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Needs Improvement - Proper hot and cold holding temperatures.
 Needs Improvement - Hands clean/properly washed/gloves used properly.
 Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Hot Water	Prep Sink	128.00 Fahrenheit	
Warm Water	Handwash Sink - Cookline	111.00 Fahrenheit	
Quaternary ammonium sanitizer	Bucket Sanitizer - Cookline	400.00 PPM	
Rice	Rice warmer #2	167.00 Fahrenheit	
Raw beef	Prep cooler #1	41.00 Fahrenheit	End of inspection
Warm Water	Handwash Sink - Warewash Area	126.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Quaternary ammonium sanitizer	Bucket Sanitizer - Front Counter	400.00 PPM	
Sauce	Soup warmer #2	164.00 Fahrenheit	
Pork belly	2-Door Upright Cooler	40.60 Fahrenheit	
Rice	Rice warmer #1	175.00 Fahrenheit	
Raw chicken	Walk-In Cooler	34.00 Fahrenheit	
Raw beef	Walk-In Cooler	46.90 Fahrenheit	
Raw shell eggs	Walk-In Cooler	39.00 Fahrenheit	IR
Raw beef	Prep cooler #1	46.00 Fahrenheit	42-46°F range - start of inspection
Udon noodles	Prep Area	111.00 Fahrenheit	
Raw beef chuck eye	Prep Floor	20.00 Fahrenheit	IR - still frozen
Raw shell eggs	Prep cooler #1	53.90 Fahrenheit	Top layer 53.9°F, 2nd layer 48°F, bottom layer 42°F.
Tofu	Prep cooler #2	39.70 Fahrenheit	
Hot Water	3-Compartment Sink	126.00 Fahrenheit	
Chicken	Prep cooler #2	43.90 Fahrenheit	42-43.9°F range
Miso soup	Soup warmer #1	172.00 Fahrenheit	

Overall Comments:

Joint inspection with and report written by Crystal G.

Keep copies of Food Safety Certificate and Food Handler Cards in food facility.

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 **10/1/2026**. 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: Kelcy Salvatera
 Assistant Manager

Signed On: September 17, 2026