

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 FA0270227 - POKE HOUSE		Site Address 1040 GRANT RD 360, MOUNTAIN VIEW, CA 94040		Inspection Date 08/17/2026		Placard Color & Score GREEN 81		
Program PR0402240 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name WSJ INVESTMENT INC		Inspection Time 13:50 - 15:40			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By CRISTAL				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						
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		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	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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
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 the following potentially hazardous foods (PHFs) with improper holding temperatures

- Service Station Cooler #1:

1. Spicy tuna at 53 degrees Fahrenheit
2. Spicy salmon at 50 degrees Fahrenheit
3. Oyster tuna at 45 degrees Fahrenheit
4. Tofu at 54 degrees Fahrenheit
5. Shrimp at 47 degrees Fahrenheit
6. Octopus at 51 degrees Fahrenheit

Service Station Cooler #2:

1. Sliced tomatoes from 43 to 44 degrees Fahrenheit
2. Corn at 45 degrees Fahrenheit

Observed the following potentially hazardous foods (PHFs) with improper hot holding temperatures:

1. White rice in rice holder #1 at 129 degrees Fahrenheit. Per manager, rice had been removed from hot holding approximately 1 hour before inspection.
2. Chicken teriyaki at 119 degrees Fahrenheit in TurboFan hot holding unit.
3. Shoyu chicken at 129 degrees Fahrenheit in TurboFan hot holding unit.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] PIC put a time sticker to discard within 4 hours of removal from temperature control.

Minor Violations

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

Inspector Observations: Observed no employee with a food safety certificate (FSC).

[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.

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

Inspector Observations: Observed boxed ponzu sauce food directly on floor in walk-in cooler.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Observed service station coolers #1 and #2 above required cold holding temperatures for PHFs.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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

Inspector Observations: Observed wet wiping cloths stored outside of sanitizer bucket.

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

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

Follow-up By
08/19/2026

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Inspector Observations: *Observed personal cell phone and purse stored on top of food containers in dry storage area.*

[CA] *No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Ham	Prep Cooler	35.00 Fahrenheit	
Tuna	Walk-In Cooler	25.00 Fahrenheit	
Rice	Rice Holder #1	129.00 Fahrenheit	Per manager, removed from hot holding ~1 hour before inspection
Spicy Mayo	Under Counter Cooler	37.00 Fahrenheit	
Krab	Service Station Cooler #1	41.00 Fahrenheit	
Corn, tomatoes, salmon	Upright 1-Door Cooler	39.00 Fahrenheit	
Tofu	Walk-In Cooler	30.00 Fahrenheit	
Water	Prep Sink	135.00 Fahrenheit	
Spicy Miso Sauces #2	Prep Cooler	44.00 Fahrenheit	
Water	Handwash Sink - Prep Area	100.00 Fahrenheit	
Salmon	Walk-In Cooler	30.00 Fahrenheit	
Water	3-Compartment Sink	120.00 Fahrenheit	
Oyster Tuna	Service Station Cooler #1	45.00 Fahrenheit	
Sauce (mayo, bonsu, soy) #1	Prep Cooler	43.00 Fahrenheit	
Corn	Service Station Cooler #2	45.00 Fahrenheit	
Raw Chicken	Walk-In Cooler	31.00 Fahrenheit	
Tuna	Service Station Cooler #1	37.00 Fahrenheit	
Spicy Tuna	Service Station Cooler #1	53.00 Fahrenheit	
Brown Rice	Rice Holder #2	153.00 Fahrenheit	
Tofu	Service Station Cooler #1	54.00 Fahrenheit	
Salmon	Service Station Cooler #1	41.00 Fahrenheit	
Spicy Salmon	Service Station Cooler #1	50.00 Fahrenheit	
Spicy Miso Sauce	Prep Cooler	44.00 Fahrenheit	
Crab	Prep Cooler	41.00 Fahrenheit	
Shrimp	Service Station Cooler #1	47.00 Fahrenheit	
Spicy Tuna	Prep Cooler	39.00 Fahrenheit	
Edamame	Under Counter Cooler	35.00 Fahrenheit	
Quaternary Ammonium Sanitizer	3-Comp Sink	200.00 PPM	
Tomatoes	Walk-In Cooler	36.00 Fahrenheit	
Chicken teriyaki	TurboFan Hot Holding Unit	119.00 Fahrenheit	
Tuna	Under Counter Cooler	26.00 Fahrenheit	
Sliced tomatoes	Service Station Cooler #2	44.00 Fahrenheit	43-44 degrees Fahrenheit
Chicken Katsu	TurboFan Hot Holding Unit	129.00 Fahrenheit	
Octopus	Service Station Cooler #1	51.00 Fahrenheit	
Sauce (mayo, bonsu, soy) #2	Prep Cooler	44.00 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 **8/31/2026**. 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



Received By: Cristal
Manager

Signed On: August 17, 2026