

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 FA0274439 - POKE N' SQUEEZE	Site Address 233 W MAIN AV C, MORGAN HILL, CA 95037	Inspection Date 03/13/2025
Program PR0415002 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name POKE N SQUEEZE LLC	Inspection Time 17:00 - 17:30
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By ADAM DARRAS

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 03/13/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Paper towel dispenser was empty; facility does not have any paper towels to refill the dispenser. [CA] Ensure handwash supplies are stocked in dispensers at all times. [COS] PIC had coworker bring paper towels to refill dispenser.

Follow-up By
03/18/2025

Cited On: 03/13/2025

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

Inspector Observations: Observed potentially hazardous foods that measured in the temperature danger zone (edamame 48F, cheese 48F) located in the reach-in cooler. Ambient temperature reading was 47F. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair, adjust or replace unit if necessary. [COS] PIC moved eggs that were prepared today to a different cooler; PIC discarded edamame that had been in the unit for more than 24 hours.

Follow-up By
03/18/2025

Cited On: 03/13/2025

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

Inspector Observations: Observed potentially hazardous food subject to time control that measured in the temperature danger zone (sushi rice 73) and was not discarded within 4 hours. Rice was marked at 12:00. [CA] Ensure all PHFs subject to time control are marked for 4 hours and discarded at the end of the 4 hour time frame. [COS] PIC discarded sushi rice during time of inspection.

Follow-up By
03/18/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
edamame	reach-in	48.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
sushi rice	blue box	73.00 Fahrenheit	
hardboiled egg	reach-in	52.00 Fahrenheit	

Overall Comments:

Follow-up inspection; 3 major violations observed, facility subject to a charged follow-up inspection.

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 **3/27/2025**. 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

Adam D

Received By: Adam Darras
Employee

Signed On: March 13, 2025