

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 09/22/2026
Program PR0414851 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name 3L POKI, INC.	Inspection Time 16:00 - 16:40
Inspected By HAYLEY MENTZ	Inspection Type FOLLOW-UP INSPECTION	Consent By VINCENT	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/17/2026

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

Compliance of this violation has been verified on: 09/22/2026

Cited On: 09/17/2026

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

Compliance of this violation has been verified on: 09/22/2026

Cited On: 09/17/2026

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, 114125(b), 114141

Compliance of this violation has been verified on: 09/22/2026

Minor Violations

Cited On: 09/22/2026

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

Inspector Observations: Food Safety Certificate expired the month of inspection and follow-up.

[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.

Cited On: 09/17/2026

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

Compliance of this violation has been verified on: 09/22/2026

Cited On: 09/17/2026

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

This violation found not in compliance on 09/22/2026. See details below.

Cited On: 09/22/2026

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Inspector Observations: --48 HOUR NOTICE--

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

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.

Measured Observations

Item	Location	Measurement	Comments
hot water	3-comp sink	120.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	

Overall Comments:

Follow up inspection to the routine conducted on 9/17/2026.

The Following items were found to be in-compliance:

- K05: Employees properly using gloves and washing hands in-between tasks.
- K06: Handwash sink is stocked with papertowels
- K13: Checking for contaminants and changing gloves and washing hands in between handling raw meat and RTE foods
- K14: sanitizing surfaces in between prepping different meats

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 **10/6/2026**. 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: Vincent
PIC
Signed On: September 22, 2026