

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 FA0211788 - POCHA K		Site Address 2340 EL CAMINO REAL, SANTA CLARA, CA 95050		Inspection Date 06/27/2026		Placard Color & Score GREEN 79		
Program PR0301448 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name POCHA K INC		Inspection Time 19:50 - 21:25			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By MIN KIM				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						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	X			N
K07	Proper hot and cold holding temperatures	X						
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						
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	X	
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	X	X
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	X	X
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	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		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

1. Manager's Food Safety Certificate was not available. [corrective action] At least one person from this facility must obtain a Food Safety Certificate. Once certificate is obtained, keep the certificate at this facility.

2. Food handler Cards were not available. [corrective action] Ensure all other employees obtain a valid Food Handler Card. Keep certificates at this facility.

****These are repeat violations. Failure to obtain certificates may result in enforcement action****

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed kitchen employee wash hands at the food preparation sink. [corrective action] Ensure to wash hands at the dedicated hand washing sink in the kitchen. [correction] Kitchen employee and person-in-charge was informed of proper hand washing practice.

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

Inspector Observations:

Observed water pitchers stored in the hand sink at the front area. [corrective action] Keep hand sink clear so that it is accessible for hand washing. [correction] Person-in-charge removed the pitchers.

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 meats stored above produce and ready-to-eat food items in the walk-in cooler and prep unit. [corrective action] Store raw meats at the bottom to prevent contamination of produce or ready-to-eat foods.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

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 storage racks to the right of the cookline wrapped with foil and duct tape. [corrective action] Remove the foil and duct tape and line the racks with approved material that is smooth, easily cleanable, and non-absorbent.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Observed a small food pan stored in the pot of tonkotsu sauce and used as a dispensing utensil. [corrective action] Provide a ladle to dispense the sauce. [correction] Person-in-charge removed the pan and provided a ladle.

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

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Inspector Observations:

1. Observed both back doors to be open. [corrective action] Keep doors closed to prevent vermin from entering the facility.

Note: Per person-in-charge, screen doors were previously installed but were told to be removed by the fire department.

2. Observed excessive clutter behind the facility, near the back doors. [corrective action] Clean up this area to prevent vermin from harboring.

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

Inspector Observations:

Observed heavy build up of food debris under the storage racks in the walk-in cooler. [corrective action] Remove the racks and thoroughly clean the floor.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
fish cake	prep unit (across from stove)	40.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
chicken (cook temp)	from the fryer	200.00 Fahrenheit	
boiled eggs	prep unit (across from stove)	43.00 Fahrenheit	
hot water	2-compartment sink	134.00 Fahrenheit	
warm water	men's restroom	100.00 Fahrenheit	
hot water	3-compartment sink	122.00 Fahrenheit	
spicy tofu soup	walk-in cooler	39.00 Fahrenheit	
tofu	walk-in cooler	36.00 Fahrenheit	
marinated pork	walk-in freezer	20.00 Fahrenheit	
pork tonkotsu	prep unit (frying area)	42.00 Fahrenheit	
pork belly (cook temp)	from the stove	180.00 Fahrenheit	
shell eggs	walk-in cooler	38.00 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 **7/11/2026**. 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: Min Kim
Manager
Signed On: June 27, 2026