

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 FA0263030 - THE CITY FISH		Site Address 30 E SANTA CLARA ST 140, SAN JOSE, CA 95113		Inspection Date 11/07/2025		Placard Color & Score GREEN 72		
Program PR0387394 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ZUBIZARRETA, NESTOR		Inspection Time 15:40 - 17:00			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By MEYLING SUAREZ MEJIA				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				N
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						
K06	Adequate handwash facilities supplied, accessible			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						S
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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips	X	
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		X
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0263030 - THE CITY FISH		Site Address 30 E SANTA CLARA ST 140, SAN JOSE, CA 95113	Inspection Date 11/07/2025
Program PR0387394 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ZUBIZARRETA, NESTOR	Inspection Time 15:40 - 17:00
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: *Prep table with all sauces was measured at 67°F at the time of inspection.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above. Have the unit serviced by a contractor.*

[SA] *All sauces were moved to the walk in or reach in at the time of inspection.*

Minor Violations

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

Inspector Observations: *Unable to provide a current food manager certification and food handler cards for the employees at the time of inspection.*

[CA] *Obtain new food manager certification within 60-days and food handler cards within 30-days.*

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

Inspector Observations: *Hand wash station in the back of the facility is missing paper towels inside of dispenser and is leaking at the time of inspection.*

[CA] *Hand wash station must be fully stocked and operational at all times. Make repairs and have stocked.*

K14 - 3 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: *Cutting knives are being stored in between prep tables at the time of inspection.*

[CA] *Discontinue placing knives within places that do not get cleaned regularly. Obtain knife holders or magnets to place cutting knives.*

[SA] *All knives were placed in the 3-compartment sink to be wash, rinse, sanitized.*

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

Inspector Observations: *Multiple fruit flies noted in the back of the facility at the time of inspection.*

[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Work with pest control to install approved fly traps around the facility.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *1. Fan guards within the walk in have dust build up on them at the time of inspection.*

2. Mold like substance growing within the silicon around the 3-compartment sink.

[CA] *Equipment food-contact surfaces and utensils shall be clean to sight and touch.*

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: *Unable to provide test strips at the time of inspection.*

[CA] *Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

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: *Steel cover for grease trap is damaged at the time of inspection. Per PIC, they have contact company to have cover changed out.*

[CA] *Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.*

OFFICIAL INSPECTION REPORT

Facility FA0263030 - THE CITY FISH	Site Address 30 E SANTA CLARA ST 140, SAN JOSE, CA 95113	Inspection Date 11/07/2025
Program PR0387394 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ZUBIZARRETA, NESTOR	Inspection Time 15:40 - 17:00

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Unable to provide a food probe thermometer at the time of inspection.*

[CA] *An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Pico de gallo	Reach in	40.00 Fahrenheit	
Cooked fish	Cook line	191.00 Fahrenheit	Final cook temperature.
Raw oysters	Walk in	37.00 Fahrenheit	
Cheese	Reach in	40.00 Fahrenheit	
Raw fish	Ice bath	39.00 Fahrenheit	
Raw shrimp	Ice bath	39.00 Fahrenheit	
Raw fish	Walk in	38.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Sanitizer (Chlorine)	Sanitizer (bucket)	100.00 PPM	
Clam chowder	Hot holding	157.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Ranch	Prep table	67.00 Fahrenheit	Adjust to 41°F below. SA

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 **11/21/2025**. 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.

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: Meyling Suarez Mejia
Manager

Signed On: November 07, 2025