

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 FA0306878 - THE MELT		Site Address 301 W MCKINLEY AV 120, SUNNYVALE, CA 94086		Inspection Date 02/11/2025		Placard Color & Score GREEN 87		
Program PR0450287 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name FISH SIX RESTAURANT COR		Inspection Time 11:05 - 12:05			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By REGINA (GM)				FSC Regina Cooper 1/14/27

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						
K06	Adequate handwash facilities supplied, accessible	X						S
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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		X
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
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		

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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: Major:

1. Measured a container of grilled cheese crouton holding between 90F - 97F for less than 4 hours sitting on counter near cooks line.
2. Measured a container of sliced white cheese holding at 53F in 4 door under drawer left of oven for less than 4 hours.

[CA] Maintain all PHFs cold held at or below 41F or hot held at or above 135F.

[SA] Operator opted to use time as a public health control (TPHC) for grilled cheese crouton.

[COS] Operator directed to relocate sliced cheese to walk-in-cooler.

Minor:

1. Measured the following holding between 46F - 48F in 4 door under drawer: sliced cheddar cheese & sliced pepper jack cheese.
 2. Measured container of shredded white cheese holding at 44F in ice bath near soup station.
- Per operator, PHFs placed in unit for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured water temperature holding between 95F - 97F in women restroom hand wash station. Hand wash station is under a sensor system. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [SA] Operator directed to rewash hands upon entering kitchen.

Note: Another restroom available with no gender indicator. Sensor reading at 100F at hand wash station.

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

Inspector Observations: Found prepackaged beverages at grab n go section without labels. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
warm water	handsink (cookline, warewash, front)	100.00 Fahrenheit	
ambient	2 door upright freezer	-1.10 Fahrenheit	
mushroom	4 door cold top	39.00 Fahrenheit	
beverage	1 door reach in	30.00 Fahrenheit	
pasta	2 door under drawer	41.00 Fahrenheit	
beef	4 door cold top	41.00 Fahrenheit	
sliced pepper jack cheese	4 door under counter	48.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
beverag	1 door reach in	35.00 Fahrenheit	
shredded white cheese	under ice bath	44.00 Fahrenheit	
sweet potato	1 door reach in	34.00 Fahrenheit	
sliced cheddar cheese	4 door under counter	46.00 Fahrenheit	
patty	walk-in	39.00 Fahrenheit	
quat	sani bucket	200.00 Percentage	
patty	flat top	155.00 Fahrenheit	
sliced cheese	4 door cold top	40.00 Fahrenheit	
sliced white cheese	4 door under counter	53.00 Fahrenheit	for less than 4 hours. COS-relocate to walk-in
tomato soup	wamer	156.00 Fahrenheit	
sliced cheese	4 door under drawer	41.00 Fahrenheit	
shredded cheddar cheese	under ice bath	41.00 Fahrenheit	
grill cheese crouton	counter at cooks line	90.00 Fahrenheit	between 90F - 97F for less than 4 hours. SA-Operator opted to use time as a public health control (TPHC). Discard after 4 hours
beverage	grab n go	37.00 Fahrenheit	
sliced tomato	4 door cold top	40.00 Fahrenheit	
chicken	2 door under drawer	41.00 Fahrenheit	
sliced cheese	walk-in	39.00 Fahrenheit	
tomato soup	walk-in	38.00 Fahrenheit	
meat	4 door under drawer	39.00 Fahrenheit	
warm water	handsink (RR) no gender	100.00 Fahrenheit	
patty	4 door under drawer	39.00 Fahrenheit	
chicken	4 door cold top	40.00 Fahrenheit	
warm water	handsink (RR) women	95.00 Fahrenheit	between 95F - 97F, under sensor system. SA- rewash hands upon entering kitchen.
tomato soup	water bath	133.00 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction to CO0156233.

Note: Provide and discussed time as a public health control (TPHC) handout with operator.

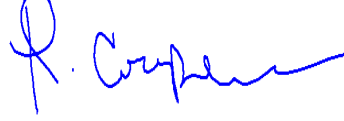
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 2/25/2025. 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



Received By: Regina Cooper
General Manager

Signed On: February 11, 2025