

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 FA0206711 - BIG FISH CHINESE CAFE		Site Address 1659 BRANHAM LN 1, SAN JOSE, CA 95118		Inspection Date 03/12/2025		Placard Color & Score GREEN 68		
Program PR0303591 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FISH & OCEAN LLC		Inspection Time 11:40 - 13:20			
Inspected By GLENICJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By JOHN				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				
K07	Proper hot and cold holding temperatures			X	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		N
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		
K33	Nonfood contact surfaces clean	X	
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	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0206711 - BIG FISH CHINESE CAFE	Site Address 1659 BRANHAM LN 1, SAN JOSE, CA 95118	Inspection Date 03/12/2025
Program PR0303591 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name FISH & OCEAN LLC	Inspection Time 11:40 - 13:20
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *Employee washed hands without soap and when directed to use soap, used a bleach solution. Employee was going from cleaning to food preparation when directed to wash hands. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. [COS] Employee washed hands with soap and water, and dried using a single use paper towel.*

Minor Violations

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

Inspector Observations: *No Food Safety Certificate (FSC) available. [CA] Food facilities that prepare, handle, or serve nonprepackaged foods shall have a valid FSC available for review at all times.*

Food handler cards are expired. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire and shall be available for review at all times.

Note: *Employees are the same employees as previous owner.*

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

Inspector Observations: *Paper towels stored outside of dispenser at handwash sink closest to register and at handwash sink in middle of prep area. [CA] Single-use sanitary towels shall be provided in dispensers at all times.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Measured noodles at 48F, rice at 48F, fried chicken at 48F, and pork at 46F in walk in cooler. Per employees, employee changed temperature in walk in cooler less than two hours prior. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Employee adjusted temperature in walk in cooler. Measured rice at 41F, fried chicken at 41F, fried pork at 41F in walk in cooler.*

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

Inspector Observations: *Rodent droppings on floor to right side and behind to white cooler/freezer. [CA] Clean and sanitize area of rodent droppings.*

Several fruit flies present in prep area. [CA] Food facility shall be kept free of insects, weevils, ants, gnats, and fruit flies.

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: *Electric fly traps, not self-contained, are stored directly on prep tables. [CA] All food shall be separated and protected from possible contamination.*

Raw foods (pork, beef, eggs) are stored above vegetables in walk in cooler. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Food is stored directly on floor throughout prep area. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: *Accumulation of debris on shelving and exterior of equipment. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

OFFICIAL INSPECTION REPORT

Facility FA0206711 - BIG FISH CHINESE CAFE	Site Address 1659 BRANHAM LN 1, SAN JOSE, CA 95118	Inspection Date 03/12/2025
Program PR0303591 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name FISH & OCEAN LLC	Inspection Time 11:40 - 13:20

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: Single-use containers are re-used to store food. [CA] Food containers intended for single use shall not be reused.

Plastic "to-go" bags are used in direct contact with food to store meats and vegetables. [CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.

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: Knife stored between prep table and wall. [CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Accumulation of grease and debris on hood and hood filters. [CA] Clean mechanical exhaust hood and filters of accumulations.

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

Inspector Observations: Accumulation of debris on floors and walls of prep area, including underneath and behind cooking equipment. [CA] Floors and walls in food preparation area shall be kept clean.

Two holes present on wall underneath prep table to right of white cooler/freezer. [CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Missing ceiling tile above three compartment sink. Several ceiling tiles appear to have gaps. [CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Missing floor tile near prep sink. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

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

Needs Improvement - Food contact surfaces clean, sanitized.

OFFICIAL INSPECTION REPORT

Facility FA0206711 - BIG FISH CHINESE CAFE	Site Address 1659 BRANHAM LN 1, SAN JOSE, CA 95118	Inspection Date 03/12/2025
Program PR0303591 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name FISH & OCEAN LLC	Inspection Time 11:40 - 13:20

Measured Observations

Item	Location	Measurement	Comments
noodles	walk in cooler	48.00 Fahrenheit	
chlorine	wiping cloth bucket	100.00 PPM	
hot water	three compartment sink	120.00 Fahrenheit	
fish	two door freezer - next to walk in cooler	11.00 Fahrenheit	IR
meat	two door freezer	15.00 Fahrenheit	IR
milk	cooler/freezer	41.00 Fahrenheit	
tofu	prep cooler	41.00 Fahrenheit	
beef	prep cooler	40.00 Fahrenheit	
pork	walk in cooler	46.00 Fahrenheit	
shrimp	prep cooler	39.00 Fahrenheit	
pooled eggs	prep cooler	41.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
wonton	white freezer	10.00 Fahrenheit	IR
fried chicken	walk in cooler	48.00 Fahrenheit	
pork	prep cooler	41.00 Fahrenheit	
hot water	handwash sinks	100.00 Fahrenheit	
chicken	deep fryer	185.00 Fahrenheit	
rice	walk in cooler	48.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW OWNER: FISH & OCEAN LLC

FACILITY NAME: BIG FISH CHINESE CAFE

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 04/01/2025 - 03/31/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

Post permit in public view.

Structural Review inspection conducted on 03/12/2025

Prior to the installation of any new equipment, submittal is required to Plan Check.

Plan check consultation hours are Monday thru Friday 730AM-10AM and afternoon by appointment only at address above.

Additional information on Plan Check Program is available at <https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx>.

Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impound. Unapproved equipment will not be allowed for use.

Information on a Food Safety Certificate and Food Handler cards are available at <https://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx>.

Facility shall notify district specialist should there be a change of number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

Facility is recommended to have professional pest control services.

OFFICIAL INSPECTION REPORT

Facility FA0206711 - BIG FISH CHINESE CAFE	Site Address 1659 BRANHAM LN 1, SAN JOSE, CA 95118	Inspection Date 03/12/2025
Program PR0303591 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name FISH & OCEAN LLC	Inspection Time 11:40 - 13:20

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 **3/26/2025**. 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: John
Manager
Signed On: March 12, 2025