

# 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

|                                                                                  |  |                                                                    |                                              |                                      |                                         |                                                                                                                                                                                                  |  |                                         |
|----------------------------------------------------------------------------------|--|--------------------------------------------------------------------|----------------------------------------------|--------------------------------------|-----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-----------------------------------------|
| <b>Facility</b><br>FA0256489 - THE MELT                                          |  | <b>Site Address</b><br>3939 RIVERMARK PLAZA, SANTA CLARA, CA 95054 |                                              | <b>Inspection Date</b><br>03/31/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">91</div> |  |                                         |
| <b>Program</b><br>PR0374558 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |  |                                                                    | <b>Owner Name</b><br>FISH SIX RESTAURANT COR |                                      | <b>Inspection Time</b><br>14:45 - 16:35 |                                                                                                                                                                                                  |  |                                         |
| <b>Inspected By</b><br>MAVERICK CHIN                                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                       |                                              | <b>Consent By</b><br>CLARK           |                                         |                                                                                                                                                                                                  |  | <b>FSC</b> Clark Gonzalez<br>01/22/2030 |

  

| 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  |       |       |        |     |     | S   |
| K06                            | Adequate handwash facilities supplied, accessible                           |    |       | X     | X      |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    | X  |       |       |        |     |     | S   |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        | X   |     |     |
| K09                            | Proper cooling methods                                                      |    |       | X     | X      |     |     | S   |
| K10                            | Proper cooking time & temperatures                                          | X  |       |       |        |     |     |     |
| K11                            | Proper reheating procedures for hot holding                                 | X  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     | S   |
| K22                            | Sewage and wastewater properly disposed                                     | X  |       |       |        |     |     |     |
| K23                            | No rodents, insects, birds, or animals                                      | X  |       |       |        |     |     | S   |

  

| 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                                                      |     |     |
| 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

No major violations were observed during this inspection.

### Minor Violations

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

#### Inspector Observations:

**Handwash sink at the side preparation area lacked soap.**

**Wash basin observed filled with a bucket lid and several pairs of tongs.**

**\*Note: Additional, available hand wash sink located nearby**

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.**

**Provide handwashing cleanser in dispenser at handwash stations at all times.**

**[COS] Soap dispenser refilled. Obstructions removed.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

#### Inspector Observations:

**Cooked pasta measured 49F while maintained in a deep, lid covered container in the walk-in cooler. Per staff and per a label on the container, pasta had been cooked approximately 4.5 hours prior.**

**Cooked pasta measured 45F while maintained in a deep, lid covered container in the walk-in cooler. Per staff and per a label on the container, pasta had been cooked approximately 5 hours prior.**

**Manager stated that the facility has SOP's in place in which they utilize ice baths to cool the pasta down to 41F prior to placement into the walk-in cooler. Manager stated that the employee had likely forgotten to cool the two containers of pasta to 41F prior to placement into the walk-in cooler.**

**[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

**[COS] Pasta was placed into ice baths to facilitate rapid cooling.**

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:

**Accumulation of brown/black mold-like residue in the crevices of the heavily scratched/scored cutting boards maintained on prep coolers at the cook-line.**

**[CA] Food contact surfaces shall be maintained clean. Repair or replace.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

| Item                      | Location                                      | Measurement       | Comments |
|---------------------------|-----------------------------------------------|-------------------|----------|
| nacho cheese              | steam table                                   | 159.00 Fahrenheit |          |
| hot water                 | prep sink                                     | 120.00 Fahrenheit |          |
| sliced cheese             | drawer prep cooler - right                    | 41.00 Fahrenheit  |          |
| dressing                  | one-door under-counter cooler - front service | 40.00 Fahrenheit  |          |
| cooked chicken            | walk-in cooler - speed rack                   | 57.00 Fahrenheit  | cooling  |
| pepper jack               | drawer prep cooler - left                     | 41.00 Fahrenheit  |          |
| milk                      | one-door reach-in cooler - far left           | 40.00 Fahrenheit  |          |
| frozen fries              | one-door reach-in freezer - cook-line         | 13.00 Fahrenheit  |          |
| grilled onions            | walk-in cooler                                | 41.00 Fahrenheit  |          |
| cheddar                   | one-door prep cooler                          | 40.00 Fahrenheit  |          |
| raw, breaded chicken      | drawer cooler - center cook-line              | 39.00 Fahrenheit  |          |
| warm water                | hand sink - dish washing area                 | 100.00 Fahrenheit |          |
| hot water                 | three compartment sink                        | 120.00 Fahrenheit |          |
| raw patties               | drawer prep cooler - right                    | 41.00 Fahrenheit  |          |
| sliced cheese             | drawer prep cooler - left                     | 40.00 Fahrenheit  |          |
| sliced tomato             | drawer prep cooler - left                     | 39.00 Fahrenheit  |          |
| cubed chicken             | drawer prep cooler - left                     | 39.00 Fahrenheit  |          |
| raw shell eggs            | drawer prep cooler - right                    | 40.00 Fahrenheit  |          |
| frozen fries              | two-door upright freezer                      | 13.00 Fahrenheit  |          |
| buttermilk sauce          | one-door prep cooler                          | 41.00 Fahrenheit  |          |
| ranch                     | one-door reach-in cooler - left               | 38.00 Fahrenheit  |          |
| shredded cheese           | drawer prep cooler - left                     | 40.00 Fahrenheit  |          |
| soft service mix          | soft service machine - upper hopper           | 41.00 Fahrenheit  |          |
| warm water                | hand sink - cook-line                         | 100.00 Fahrenheit |          |
| tomato basil soup         | soup well - hot hold                          | 183.00 Fahrenheit |          |
| frozen sweet potato fries | one-door upright freezer                      | 8.00 Fahrenheit   |          |

## Overall Comments:

**Facility could not provide a valid CDFA License for their soft serve machine. Ensure that a valid CDFA license is available on-site for review.**

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 **4/14/2026**. 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: Clark Gonzalez  
General Manager

Signed On: March 31, 2026