

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 FA0283550 - FISH'S WILD FISH GRILL & MORE		Site Address 4180 N FIRST ST 30, SAN JOSE, CA 95134		Inspection Date 08/25/2025	
Program PR0425337 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name R & T UNIWEALTH INC		Inspection Time 12:20 - 14:30
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By TOMMY	
FSC Not Available					

Placard Color & Score
YELLOW
55

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		X			S
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	X	
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		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
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	X	
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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

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 wearing gloves observed handling dirty mop bucket filled with brown mop water AND mop, as well as touching a trash can, and then proceeded to handle cooked, ready-to-eat vegetables (broccoli, carrots, etc.) in a large plastic bucket in the upper prep insert of the prep unit across from the cook-line.

Employee was instructed to wash his hands (translated by the PIC). Employee proceeded to immerse his gloved hands in 0 ppm chlorine in the 3 compartment sink basin, and then wiped his gloved hands to dry on his shirt (given that no paper towels were available at the hand sink - See K06M). Employee was instructed on proper hand washing techniques.

[CA] Employees shall remove gloves, and then wash their hands properly using soap, warm water, and paper towels after contacting surfaces that may be contaminated.

[COS] Employee changed his gloves and properly washed his hands in the hand sink. PIC discarded vegetables.

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Hand sink in the kitchen next to the 3 compartment dish washing sink lacked paper towels in its wall mounted dispenser.

***NOTE: See K05M**

[CA] Single-use sanitary towels shall be provided in dispensers at all times; heated-air hand drying device may be substituted for single-use towels.

[COS] Paper towels provided.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Large amounts of raw chicken that measured 64F-67F observed to be maintained directly on the left-side drainboard of the 3 compartment prep sink. No active prep observed. PIC stated that an employee was about to begin preparing the chicken, and that it had been taken out of the walk-in 20 minutes prior for prep. After 45 minutes elapsed, prep of the chicken had still not commenced.

[CA] Potentially hazardous food (PHF) shall be held at or below 41F when not being actively prepped.

[COS] PIC relocated chicken to walk-in cooler.

Minor violation:

Sliced tomatoes and various cooked vegetables (broccoli, carrots, etc.) measured 44F-47F in the upper prep inserts of the prep unit across from the cook-line. Ambient of the lower part of the prep unit measured 39F. Various raw fish, raw chicken, and raw shrimp measured 45F-46F in all 6 of the drawer inserts underneath the cook-line. Per the PIC, all of the PHF stated had been at 41F prior to when he and his employees began cooking 1 hour prior.

[CA] Potentially hazardous foods intended for cold holding shall be held at or below 41F to prevent the growth of bacteria.

Continue to monitor using the available probe thermometer to ensure that the food reaches 41F or below.

***NOTE: Equipment MUST be capable of maintaining PHF at or below 41F.**

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Minor Violations

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

Inspector Observations:

PIC states that his FSC has expired. Food handler cards could not be provided.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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.

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

Inspector Observations:

Curry sauce observed to be cooling (per the PIC) in a large, deep metal container on the counter.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

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

Inspector Observations:

Hand sink in the men's bathroom is capable of outputting water at a maximum of 74F, as measured at the time of inspection.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Two large bags of frozen fries observed to be thawing on a lower counter unit next to the fryer.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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:

1. Raw shell eggs stored directly over uncovered chopped and whole cabbage in the walk-in cooler.

2. Raw chicken in standing water [intended for employee use only (as per the PIC)] maintained directly over a container of RTE lettuce in the back prep area of the kitchen.

[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.

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:

1. Knife (food contact utensil) observed stored below the cook-line with its blade in a puddle of soot/grease.

[CA] Equipment and surfaces contacting food shall be stored in a sanitary manner.

2. Bowls are being used as scoops for bulk, dry ingredients. Handles of scoops in contact with bulk foods.

[CA] Use scoops with handles, and keep the handles out of food to prevent contamination.

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

Inspector Observations:

Large amount of grease and soot observed on the hood screens above the cook-line.

[CA] Clean hood screens and maintain to ensure adequate ventilation of heat/grease.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Wiping cloth solution measured 10 ppm (chlorine) in a wiping cloth bucket across from the cook-line.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Hot water faucet at the three compartment prep sink was not functional. Cold water faucet was functional.

Note: Hot water at the three compartment dish washing sink measured at 120F.

[CA] Plumbing fixtures shall be maintained in good repair.

[COS] PIC turned on the diverter valve underneath the sink. Hot water at the 3 compartment prep sink measured 120F.

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
frozen beef	walk-in freezer	-3.00 Fahrenheit	
raw fish	walk-in cooler	40.00 Fahrenheit	
raw chicken	walk-in cooler	40.00 Fahrenheit	
potato fries	prep unit (lower)	39.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	100.00 PPM	
rice	rice warmer	156.00 Fahrenheit	
warm water	hand sink 1/2	100.00 Fahrenheit	
cooked/grilled chicken	stovetop	169.00 Fahrenheit	final cook temp
ambient	drawer coolers beneath cook-line	45.00 Fahrenheit	
hot water	3 compartment dish washing sink/3 compartment prep sink	120.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

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 **9/8/2025**. 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: Tommy Huang
President

Signed On: August 25, 2025