

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 FA0208691 - H SALT FISH & CHIPS RESTAURANT	Site Address 3090 STORY RD, SAN JOSE, CA 95127	Inspection Date 12/23/2024
Program PR0301244 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KEVIN & LUCY INC.	Inspection Time 09:20 - 10:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By KYO LEE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/19/2024

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

Compliance of this violation has been verified on: 12/23/2024

Cited On: 12/19/2024

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 12/23/2024

Minor Violations

Cited On: 12/23/2024

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

**Inspector Observations: Repeated violation: There is not a food safety manager certified person in the facility.
[CA] Someone from the facility must take a food safety certificate class within two months and keep copy of the certificate on file.**

Food Safety Manager certificate class may be taken on the following websites:

1. Premier Food Safety:

<https://www.premierfoodsafety.com/food-manager-certification/california>

2. Learn 2 Serve:

<https://www.360training.com/learn2serve/food-safety-manager/California>

3. Serve Safe Manager:

<https://www.servsafe.com/ServSafe-Manager>

Follow-up By
01/23/2025

Cited On: 12/23/2024

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

**Inspector Observations: The screen cover for the employee's restroom exhaust vent is missing.
[CA] Replace the missing vent cover immediately.**

Follow-up By
12/23/2024

Cited On: 12/23/2024

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: Repeated violation: Food residue and grim buildup on handles and surfaces of the equipment including the ice machine and the refrigeration units.

[CA] Conduct a thorough cleaning on the surfaces and handles of the equipment.

Follow-up By
12/23/2024

Cited On: 12/23/2024

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

Inspector Observations: There was not a functional prob thermometer to measure the internal temperature of the cold and hot food products.

[CA] Provide an approved prob type thermometer and use it with a regular calibration and sanitization.

Follow-up By
12/23/2024

Measured Observations

Item	Location	Measurement	Comments
Fish	Upright fridge	38.00 Fahrenheit	
Hot water	Two compartment warewash sink	120.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0208691 - H SALT FISH & CHIPS RESTAURANT	Site Address 3090 STORY RD, SAN JOSE, CA 95127	Inspection Date 12/23/2024
Program PR0301244 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KEVIN & LUCY INC.	Inspection Time 09:20 - 10:00

Overall Comments:

Note: The facility was closed last week for failing to dispose sewage properly. During today's follow-up inspection, no sewage back was observed from the grease trap. All the other major violations are also corrected. Therefore, the facility is open for service. However, the above repeated minor violations must be corrected immediately as well.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **1/6/2025**. 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: Kyo Lee
Manager
Signed On: December 23, 2024