

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 09/30/2026		Placard Color & Score YELLOW 55		
Program PR0425337 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name R & T UNIWEALTH INC		Inspection Time 12:40 - 16:20			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By CHRIS				FSC Theodore Manglona 04/05/2031

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						
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				
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					N
K10	Proper cooking time & temperatures	X						N
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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		
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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: *In the prep fridge, measured cooked vegetables, macaroni salad, and cream based sauces from 46-55F. Per PIC, PHFs were placed in prep fridge 2 hours ago.*

Follow-up By
10/05/2026

In the back kitchen area, observed 4 tubs of raw marinated chicken maintained in ambient temperature at 47-51F. Per PIC, chicken was removed from walk-in fridge 2 hours prior.

On top of drawer cooler at the cookline, measured raw shrimp at 63F. Per PIC, shrimp was removed from cooler 5 minutes prior.

[CA] *Potentially hazardous foods must be kept 41F and below or 135F and above.*

[COS] *PHF were served and discarded 4 hours from the time it was removed from temperature control. Raw chicken and raw shrimp were relocated to adequate refrigeration.*

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the lower portion of the 2-door prep cooler, curry in a 5-inch deep container measured between 43-45F. Per PIC, curry was cooked yesterday and placed in walk-in cooler to cool overnight. Per PIC, curry was relocated to prep cooler this morning and maintained inside the unit since. Ambient of the prep cooler and walk-in cooler measured 41F and below.*

Follow-up By
10/05/2026

[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] *Curry was voluntarily discarded due to improper cooling.*

K14 - 8 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: *1. Observed employee manually warewashing in chlorine sanitizer that measured 0ppm.*

Follow-up By
10/05/2026

[CA] *Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.*

[COS] *Employee was instructed to add bleach to third compartment of warewashing sink. Chlorine sanitizer remeasured to 100ppm. Employee was instructed to re-sanitize affected dishes.*

2. Observed rice scoop maintained in standing water at 82F. Observed employees actively using rice scoop. Per PIC, rice scoop has not been washed or sanitized since last night.

[CA] *Ensure that equipment in contact with potentially hazardous foods are cleaned and sanitized every 4 hours.*

[COS] *Employee was instructed to wash and sanitize rice scoop.*

Minor violation:

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Observed accumulation of mold like growth on a cutting board maintained on clean storage racks. Cutting board was not actively in use.

[CA] Ensure all food contact surfaces are kept clean.

[COS] PIC discarded cutting board.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee crack eggs onto grill, change gloves, and continued cooking without hand washing.

[CA] Employees shall wash their hands before beginning work, before handling food/equipment/utensils, when switching from raw to ready to eat foods, after touching body parts, after using the restroom, and at any time contamination may occur.

[COS] Employee was instructed to change gloves and wash hands.

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

Inspector Observations: In the back of the kitchen, observed wiping cloth and wooden block inside handwashing sink.

[CA] Handwashing sinks shall remain clean, unobstructed, and accessible at all times.

In the front kitchen area, at the hand sink, observed paper towels stored on a prep table outside of the dispenser.

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

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

Inspector Observations: Observed accumulation of cockroach droppings on and around the ceiling vents in the back kitchen area.

[CA] Clean and sanitize area of dead cockroaches or old droppings. Maintain facility free of vermin.

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:

In the walk-in cooler, observed a box of raw shell eggs stored over ready-to-eat vegetables.

[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.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Observed cases of vegetables and hotel pans of raw chicken stored directly on the floor in the walk-in cooler.

[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)

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Inspector Observations:

Observed heavy accumulation of grease and food debris on various nonfood contact surfaces throughout the facility, including underneath and on the sides of cooking equipment and shelving. Observed grime and food residue on refrigerator door handles throughout the facility.

[CA] Nonfood contact surfaces shall be maintained clean to prevent the attraction of vermin, and to prevent the possibility of cross contamination.

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:

Observed raw fish stored in plastic grocery bags.

[CA] Discontinue the use of grocery bags to store food. Food shall be stored in durable, food grade containers/receptacles.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Observed personal items stored on the dry storage racks, maintained directly above bulk bags of food.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

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

Inspector Observations:

Observed heavy accumulation of food debris and grease on the floor underneath the cook-line.

[CA] Walls, floors, and ceilings shall be maintained clean to prevent the attraction of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.
Needs Improvement - Proper cooking time & temperatures.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
raw salmon	drawer cooler	39.00 Fahrenheit	
breaded fish	undercounter cooler	41.00 Fahrenheit	
chlorine sanitizer	warewashing sink	0.00 PPM	remeasured to 100ppm
warm water	handwashing sink	100.00 Fahrenheit	
cooked chicken	flattop grill	188.00 Fahrenheit	final cook temp
cooked fish	flattop grill	168.00 Fahrenheit	final cook temp
raw fish	drawer cooler	39.00 Fahrenheit	
ambient	prep fridge lower portion	41.00 Fahrenheit	
cut tomatoes	walk-in cooler	36.00 Fahrenheit	
cut tomatoes	prep fridge	39.00 Fahrenheit	
raw chicken	drawer cooler	35.00 Fahrenheit	
french fries	prep table	30.00 Fahrenheit	
rice	rice cooker	146.00 Fahrenheit	
hot water	warewashing sink	120.00 Fahrenheit	

Overall Comments:

Joint inspection with Natalie H. Report written by Natalie and Maverick.

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

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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 \$282/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.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 **10/14/2026**. 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: Chris
Person in Charge
Signed On: September 30, 2026