

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 FA0293759 - PACIFIC CATCH WESTCOAST FISH HOUSE	Site Address 180 EL CAMINO REAL 711, PALO ALTO, CA 94304	Inspection Date 08/31/2026
Program PR0437582 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name PACIFIC CATCH, INC.	Inspection Time 14:55 - 15:10
Inspected By ALELI CRUTCHFIELD	Inspection Type FOLLOW-UP INSPECTION	Consent By JOSE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/27/2026

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

Compliance of this violation has been verified on: 08/31/2026

Cited On: 08/27/2026

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

Compliance of this violation has been verified on: 08/31/2026

Cited On: 08/27/2026

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Compliance of this violation has been verified on: 08/31/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
quinoa, ribs, kimchee rice	walk in cooler	41.00 Fahrenheit	between 38-41F
tuna	prep unit across cookline	39.00 Fahrenheit	

Overall Comments:

-leaking pipes have been repaired

-continue to correct remaining minor violations

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 **9/14/2026**. 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

Jose Vidal

Received By: Jose Vidal
Regional Manager

Signed On: August 31, 2026