

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 FA0263030 - THE CITY FISH		Site Address 30 E SANTA CLARA ST 140, SAN JOSE, CA 95113		Inspection Date 01/22/2025		Placard Color & Score GREEN 87		
Program PR0387394 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ZUBIZARRETA, NESTOR		Inspection Time 15:35 - 17:00			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By DANIEL				FSC Alberto Alvarez 08/22/2025

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						S
K07	Proper hot and cold holding temperatures	X						
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						
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		
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
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

No major violations were observed during this inspection.

Minor Violations

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Facility does not keep shellfish tags for the previous 90 days.

[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

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:

Facility has a non ANSI toaster oven.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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

Inspector Observations:

In the kitchen area, at the exhaust hood, there is a gap in the hood filters.

[CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.

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:

1. In the back of house area, at the hand sink, the drain pipe has a leak when water is turned on.

2. In the back of house area, at the mop sink, the atmospheric valve has a consistent leak.

[CA] Ensure to maintain all plumbing fixtures in good repair.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

The door of the restroom is missing the self-closing device.

[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

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

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Inspector Observations:

1. Floor tiles in the walk in cooler are in disrepair/missing.
2. Floor base of the hallway leading to the back of house near the rear hand sink are in disrepair. FRP is detaching due to disrepair of the base.
3. Floor tiles outside of the walk in cooler and throughout kitchen area are in disrepair/broken.
4. The ceiling above the cook line equipment in the kitchen have an accumulation of grease.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair. Repair affected items with like for like finishes.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Shucked Oysters	Upright Freezer	-10.00 Fahrenheit	
Shrimp	Cold Hold - Ice Bin	32.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Rice	Upright Cooler	41.00 Fahrenheit	
Oysters	Walk in Cooler	36.00 Fahrenheit	
Clam Chowder	Prep Sink - Ice Bath	135.00 Fahrenheit	1st Measurement: 3:45 pm Interior - 135F Exterior - 115F 2nd Measurement: 4:30 pm Interior - 112F Exterior - 70F
Water	Hand Sinks - All	100.00 Fahrenheit	
Sliced Tomatoes	Upright Cooler	44.00 Fahrenheit	Cooling; Sliced < 4hours ago
Fries	Upright Freezer	-10.00 Fahrenheit	
Salmon	Final Cook	150.00 Fahrenheit	

Overall Comments:

Notes:

- Facility disposes of refuse daily at either one of their other locations or a landfill (John Smith Road Landfill).
- Discussed proper cooling for Potentially Hazardous Foods with PIC. Facility cools a large pot of clam chowder. Clam chowder was observed in the prep sink in water. Recommend use of an ice wand/paddle for cooling of the clam chowder. Provided cooling handout and sample logs.
- Food Handler Cards are expiring in May of 2025 and the Food Safety Certificate expires in August of 2025. Ensure to maintain valid certifications.

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 **2/5/2025**. 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: Daniel Zubizarreta
Owner

Signed On: January 22, 2025