

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 07/07/2026
Program PR0387394 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ZUBIZARRETA, NESTOR	Inspection Time 16:05 - 16:35
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By APOLONIO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

Clam chowder in the walk in cooler was measured between 42-48F. Per PIC, it was made yesterday and was placed into the walk in cooler around 50F.

[CA] All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.

[COS] Item was discarded. See VC&D report. Discussed with PIC their cooling process for the clam chowder. Recommend using ice wands to accelerate cooling process. Provided a cooling log. Fill out and provide to EH inspector to evaluate cooling process.

Minor Violations

K14 - 3 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:

Chlorine in the undercounter dishwasher measured at 25 ppm while actively warewashing.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

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

Inspector Observations:

Water at the three compartment sink measured at a maximum of 108F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Fries	Upright Freezer	20.00 Fahrenheit	
Clam Chowder	Walk in Cooler - Made Yesterday	48.00 Fahrenheit	
Clam Chowder	Range	155.00 Fahrenheit	
Water	Three Compartment sink	108.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Tuna	Upright Cooler	40.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher	25.00 PPM	
Clam Chowder	Walk in Cooler - Made Sunday	40.00 Fahrenheit	

Overall Comments:

Notes:

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- **Limited inspection conducted due to major violations observed during a food borne illness investigation.**

- **Confirmed ownership is the same as FA0230939 - The City Fish 2. PIC also confirmed ownership of FA0274888 - The City Fish.**

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 **7/21/2026**. 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

Apolonio Alvarez

Received By: Apolonio
Owner
Signed On: July 07, 2026