

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 10/05/2026
Program PR0425337 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name R & T UNIWEALTH INC	Inspection Time 12:05 - 12:50
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By CHRIS	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/30/2026

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

Compliance of this violation has been verified on: 10/05/2026

Cited On: 09/30/2026

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

Compliance of this violation has been verified on: 10/05/2026

Cited On: 09/30/2026

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

Compliance of this violation has been verified on: 10/05/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
curry	walk-in cooler	41.00 Fahrenheit	
shrimp	grill	178.00 Fahrenheit	final cook temp
rice	rice warmer	172.00 Fahrenheit	
chlorine sanitizer	three compartment sink	100.00 PPM	
raw fish	drawer cooler - cook-line	40.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
breaded fish	prep cooler - cook-line	41.00 Fahrenheit	
raw chicken	drawer cooler - cook-line	40.00 Fahrenheit	
fish	grill	168.00 Fahrenheit	final cook temp
warm water	hand sinks - kitchen	100.00 Fahrenheit	
uncanned corn and sliced tomatoes	prep cooler - cook-line	41.00 Fahrenheit	
curry	pot - stovetop	136.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted.

Compliance of the following has been verified:

K07M: Improper hot and cold holding temperatures:

- Observed no holding violations at the time of inspection. Potentially hazardous foods in the prep cooler at the cook-line measured 41F or below. Observed the lids of the prep cooler maintained closed, and additional lids on top of each insert within the prep cooler.

K09M: Improper cooling methods:

- Observed no active cooling at the time of inspection. Curry measured 41F in a container filled approximately 3 inches high in the walk-in cooler.

K14M: Food contact surfaces unclean/unsanitized:

- Observed no active warewashing at the time of inspection. Chlorine sanitizer measured 100 ppm in the three compartment sink.

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Observed cutting boards with mold-like growth have been replaced. Per the PIC, rice scoops are now cleaned and sanitized every 4 hours.

Compliance of the following was also verified:

- Observed no handwashing violations at the time of inspection
- Facility appears to have been thoroughly cleaned

Compliance of all cited major violations verified.

Facility issued a Green "Pass".

Continue to work on the violations cited during the last routine inspection.

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 **10/19/2026**. 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
PIC
Signed On: October 05, 2026