

# 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 FA0299775 - PACIFIC CATCH SANTA CLARA		Site Address 3315 CORONADO PL, SANTA CLARA, CA 95054		Inspection Date 03/18/2026	
Program PR0439876 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PACIFIC CATCH, INC.		Inspection Time 10:50 - 12:50
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By JERRY TALLUTO	FSC		

Placard Color & Score
<b>GREEN</b>
<b>74</b>

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				
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		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	X	
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	X	
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		
K45 Floor, walls, ceilings: built, maintained, clean		
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

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: Bottle of Patron observed to have dead fly inside. [CA] Bottle of Patron was VC&D.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Some food handlers were expired**

**[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

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

**Inspector Observations: 1) Handwash sink near fryer area observed to be broken and not in use. 3 other handwash sinks are available in back kitchen area. [CA] Repair handwash sink and maintain in operational condition. Keep handwash sink fully stocked.**

**2) Soap dispenser at bar handwash sink observed to be detached from wall [CA] Reattach soap dispenser to the wall.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: 1) Squid and tartar sauce measured to be 46F in prep cooler near fryer. All items are in ice bath in prep cooler insert with low level of ice. [CA] Keep PHFs at 41F and below for cold holding. [COS] Per chef items were just stocked in the last 10-30 minutes. Ice and water was increase in ice bath to keep PHFs cold.**

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: Floor sink by ice machine observed to be slowly draining and held standing water. [CA] Plumb floor sink and ensure waste water is disposed of properly.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Thawing raw fish observed under manufacturer's ROP inside walk in cooler. Fish measured to be 38F [CA] Raw fish shall thaw after seal is removed. Fish shall remain frozen before, during, and after ROP.**

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: 1) 1 door prep cooler in cookline observed to be broken [CA] Repair and replace cooler. Ensure coolers can maintain 41F and below ambient temperature.**

**2) Gasket on left most cookline prep cooler observed to be fraying. [CA] Repair gasket and maintain in good condition.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: 1) Scoops observed to be stored such that handles were in direct contact with bulk foods in dry bins. [CA] Store scoops such that the handles is not directly in the food.**

### Performance-Based Inspection Questions

N/A

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Puree	Bar 1 door cooler under couter	38.00 Fahrenheit	
Cut tomatoes	Left cookline prep cooler	41.00 Fahrenheit	
Quinoa	Right cookline prep cooler	41.00 Fahrenheit	
Quat ammonia	sanitizere bucket	200.00 Fahrenheit	
Raw fish	Walk in cooler	38.00 Fahrenheit	
Corn	Under counter warmer	181.00 Fahrenheit	
Puree	Bar 2 door side under counter cooler	41.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Raw beef	Walk in cooler	39.00 Fahrenheit	
Rice	Right steam table	178.00 Fahrenheit	
Salmon	Sushi prep cooer	41.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Rinse cycle	Upright dishwasher	166.00 Fahrenheit	
Rice	Walk in cooler	38.00 Fahrenheit	
Raw salmon salad	Right cookline prep cooler	41.00 Fahrenheit	
Tuna	Sushi prep cooer	39.00 Fahrenheit	
White sauce	Middle steam table	149.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Mushrooms	Left cookline prep cooler	44.00 Fahrenheit	Per employee, mushrooms were prepped earlier today prior to opening
Squid	Fryer prep cooler	46.00 Fahrenheit	
Chlorine	bar dishwasher	100.00 Fahrenheit	
Eggs	Broken prep cooler ice bath	42.00 Fahrenheit	

## Overall Comments:

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 **4/1/2026**. 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:** Jerry Talluto  
Manager

**Signed On:** March 18, 2026