

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 FA0256489 - THE MELT		Site Address 3939 RIVERMARK PLAZA, SANTA CLARA, CA 95054		Inspection Date 11/11/2024		Placard Color & Score GREEN 92		
Program PR0374558 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name FISH SIX RESTAURANT COR		Inspection Time 14:15 - 15:25			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ARTEMIO ABOYTES				FSC Artemio Aboytes 01/03/2025

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						
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	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	X	
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		
K36	Equipment, utensils, linens: Proper storage and use		
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

No major violations were observed during this inspection.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Large tray of grilled onions measured to be 60F. Onions were on large pile on the tray. Per employee tray was made about 4 hour prior.

[CA] Properly cool PHF's using shallow containers and spread PHF out, using no more than 2 inches for solid foods and no more than 4 inches for liquids.

[COS] Employee spread onion level and over the full sheet pan.

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

Inspector Observations: Hot water measured to be 107F at 3-comp sink. [CA] Provide hot water at 120F at 3-comp sink.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Corn starch and flour observed to be in bulk dry food containers without labels.

[CA] Containers of food not readily identifiable shall be labeled.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Fried chicken	Walk in cooler	39.00 Fahrenheit	
Sliced beef	Left prep cooler	40.00 Fahrenheit	
Raw burger	drawer under griddle	40.00 Fahrenheit	
Cheese sauce	Reheating in water bath	173.00 Fahrenheit	
Cheese sauce	Upright warmer at cookline	146.00 Fahrenheit	
Tomato soup	Soup well	168.00 Fahrenheit	
Tomato soup	Walk in cooler	39.00 Fahrenheit	
Sliced tomatoes	Right prep cooler	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Cheese sauce	upright warmer by fry station	139.00 Fahrenheit	
Shredded cheese	Fries prep cooler	41.00 Fahrenheit	
Tomato soup	Reheating in water bath	103.00 Fahrenheit	Per employee soup was added recently to hot water bath to reheat.
Hot water	3-comp sink	107.00 Fahrenheit	
Fried chicken	Drawer under conveyor belt oven	38.00 Fahrenheit	
Sliced beef	Walk in cooler	43.00 Fahrenheit	
Grilled onions	Right prep cooler	41.00 Fahrenheit	
Grilled onions	Walk in cooler	60.00 Fahrenheit	
Sliced cheese	Left prep cooler	40.00 Fahrenheit	
Cooked burger	Off of griddle	167.00 Fahrenheit	

Overall Comments:

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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 **11/25/2024**. 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: Artemio Aboytes
Manager
Signed On: November 11, 2024