

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 FA0240057 - PACIFIC CATCH RESTAURANT		Site Address 1875 S BASCOM AV 550, CAMPBELL, CA 95008	Inspection Date 09/04/2024
Program PR0340066 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name PACIFIC CATCH, INC.	Inspection Time 15:45 - 16:30
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By DAVID	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 09/03/2024

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

Compliance of this violation has been verified on: 09/04/2024

Minor Violations

Cited On: 09/03/2024

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

Compliance of this violation has been verified on: 09/04/2024

Measured Observations

Item	Location	Measurement	Comments
ambient temperature	left prep line cooler (bowl station)	39.00 Fahrenheit	
ambient temperature	prep line cooler next to grill (fried station)	38.00 Fahrenheit	38F- 39F
rice	hot box	155.00 Fahrenheit	
ambient temperature	right prep line cooler (sushi station)	39.00 Fahrenheit	

Overall Comments:

Facility was ordered closed due to failure of cooling units at cook line to properly cold hold Potentially Hazardous Food, thus leading to a major violation for improper cold holding temperature. Violations with comply by dates observed corrected during inspection. No food observed in the prep line units.

Note: middle prep line cooler (salad/taco station) was unable to be repaired but manager was able to show that the remaining cooling units are sufficient properly cold hold PHF's during food service. Manager to provide proof to Specialist once unit is repaired. Discussed with manager to periodically check internal temperature of PHFs using a probe thermometer to ensure it is cold held at 41F or below at all times.

Facility is approved to re-open.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **9/18/2024**. 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.

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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

Jose Vidal

Received By: David Vidal
Regional Manager

Signed On: September 04, 2024