

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 FA0258695 - HARBOR FISH & CHIPS		Site Address 2632 UNION AV, SAN JOSE, CA 95124		Inspection Date 08/18/2025	
Program PR0378906 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LA GRAN FORTUNA LLC		Inspection Time 13:55 - 15:15
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By YIJIE JAVIAR (O) & JASON TSUHSING	FSC Yijie Wu 11/20/28		

Placard Color & Score

GREEN
76

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						S
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		X			N
K07	Proper hot and cold holding temperatures	X						S
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						
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	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					X	
K39	Thermometers provided, accurate						
K40	Wiping cloths: properly used, stored						
K41	Plumbing approved, installed, in good repair; proper backflow devices					X	
K42	Garbage & refuse properly disposed; facilities maintained						
K43	Toilet facilities: properly constructed, supplied, cleaned					X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing					X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1. **Lacking single use paper towel at the ONLY hand wash station at cooks line. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels. [COS] Operator directed to restock.**
 2. **Lacking soap at the ONLY hand wash station in warewash area. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] Operator directed to restock.**
 3. **Found ONLY handwash station in warewash area blocked by a big metal bucket. [CA] Ensure hand wash station is accessible at all times. [COS] Operator directed to relocate bucket.**

Minor Violations

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

Inspector Observations: **Measured water temperature holding between 84F - 87F at hand wash station located at cooks line and in customer/employee restroom. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [COS] Final reading above 100F.**

Note: **Hand wash station warm water takes a long time to go up. Recommend turning all three hand wash station on at the same time.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: **Found OLD rodent droppings in the following areas: under shelving in small storage area (left) and in small storage room (right) where chest freezer is located. [CA] Eliminate all evidence of OLD rodent droppings. Clean and sanitize all effected areas. Provide approved pest control services.**

Follow-up By 08/21/2025

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

Inspector Observations: **Found boxes of food stored on floor in walk-in-freezer and container of food items in the small storage room (left). [CA] Food shall be stored a minimum of 6 inches off floor.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: **Found filters at mechanical exhaust hood with grease and black markings. [CA] Routinely clean.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: **Found leaking faucet at 1-compartment sink (middle section) when water knob is on. [CA] Repair leak.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: **Found toilet tissue stored outside of mounted dispenser in employees restroom. [CA] Toilet paper dispenser shall be maintained and in good repaired.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: 1. **Found exterior screen door slightly dent, unable to fully close. [CA] Repair screen door, ensure screen door is fully closed to prevent entrance and harborage of vermin.**

2. **Found clutter in the small storage room (right side). [CA] Re-organize facility, ensure proper walk way is provided.**

3. **Found food residue under cooking equipments. [CA] Routinely clean.**

Performance-Based Inspection Questions

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Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
water	hansink (cookline, customer RR & employee RR)	100.00 Fahrenheit	between 84F - 87F, COS-final reading above 100F.
cheese block	2 door cold top	39.00 Fahrenheit	
raw shrimp	2 door upright	41.00 Fahrenheit	
beverage	2 door upright	39.00 Fahrenheit	
raw beef	2 door reach in	40.00 Fahrenheit	
sauce	1 door upright	38.00 Fahrenheit	
pattie	2 door upright freezer	29.00 Fahrenheit	
fish	walk-in-freezer	9.40 Fahrenheit	
fish	2 door upright	73.00 Fahrenheit	diligent prep s
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
warm water	handsink (warewash area)	100.00 Fahrenheit	
sausage	2 door cold top	41.00 Fahrenheit	
hot dog	2 door reach in	40.00 Fahrenheit	

Overall Comments:

Tsuhsing Chen - 5/11/28

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 **9/1/2025**. 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: Yijie Wu
Owner
Signed On: August 18, 2025