

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 FA0291060 - PACIFIC CATCH		Site Address 19399 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 09/14/2026		Placard Color & Score YELLOW 80		
Program PR0436308 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name PACIFIC CATCH, INC.		Inspection Time 12:00 - 14:00			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By JOSEPH				FSC KENNETH KRETZ 4/17/2031

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
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		
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		X
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
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

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

Inspector Observations: PHFs measured at improper holding temperatures:

In prep refrigerators <2h: roasted cauliflower (50F), raw shell eggs (50F)

In raw fish prep on bottom cooling drawers <2h: potatoes (50F), pork ribs (47F), shrimp skewers (48F), lobster (45F)

In prep table cooling drawers < 2h: coleslaw (46F-47F), cut tomatoes (45F).

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PHFs were either relocated to different refrigeration units or were stored in ice baths for rapid cooling.

Follow-up By
09/17/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Rodent droppings observed in the alcohol storage area and on the soda box dispensers.

Manager said facility is serviced weekly, pest report was provided for review.

Follow-up By
09/17/2026

[CA] Clean and sanitize all affected areas of droppings, eliminate gaps and crevices in the facility. Keep back kitchen door closed at all times.

Minor Violations

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Testing equipment for high temp dishwasher not available.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: Ambient temperatures in 3 prep refrigeration units at the cookline measured above 45F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
milk	undercounter prep (coffee station)	47.00 Fahrenheit	
salmon	prep counter	41.00 Fahrenheit	
calamari	prep refrigerator (raw fish)	50.00 Fahrenheit	
rice	hot holding	170.00 Fahrenheit	
coleslaw	cold holding drawer 1	47.00 Fahrenheit	
beans	hot holding	160.00 Fahrenheit	
utensil surface	dishwasher	170.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
potatoes	cold holding drawer (below raw fish)	50.00 Fahrenheit	
quat sanitizer	sanitizer bucket	200.00 PPM	
water	3-comp sink, food prep sink	120.00 Fahrenheit	
pork ribs	prep refrigerator (raw fish)	49.00 Fahrenheit	
chwyder	hot holding	170.00 Fahrenheit	
sauce	hot holding	147.00 Fahrenheit	
raw fish, steak, chicken	cold holding drawer (below grill)	41.00 Fahrenheit	
roasted cauliflower	prep refrigerator	50.00 Fahrenheit	
shrimp, lobster skewers	cold holding drawer 2	50.00 Fahrenheit	
cut tomatoes	cold holding drawer 2	49.00 Fahrenheit	
raw shell eggs	prep refrigerator (top insert)	50.00 Fahrenheit	
tuna, cut tomatoes	prep refrigerator	40.00 Fahrenheit	

Overall Comments:

Note: A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$282/hr during business hours and \$645(minimum 2hrs) during non business hours upon availability. Failure to comply may result in enforcement action.

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 **9/28/2026**. 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: Joseph Wyatt
Manager
Signed On: September 14, 2026