

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 06/03/2025	
Program PR0340066 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PACIFIC CATCH, INC.		Inspection Time 12:30 - 14:25
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By DAVID	FSC Alexander Coc 07/28/2026		

Placard Color & Score
GREEN
81

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						S
K07 Proper hot and cold holding temperatures		X		X			S
K08 Time as a public health control; procedures & records	X						S
K09 Proper cooling methods			X	X			N
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		
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: *REPEAT VIOLATION*

MAJOR:

Within the hot box at the cook line, multiple Potentially Hazardous Food (PHF) measured between 116F - 124F. Per Chef, PHFs were cooked and placed into the unit approximately 3 hours prior to measurement.

MINOR:

Within the hot box at the cook line, rice with quinoa measured at 132F. Per Chef, food item was cooked and placed into the unit approximately 3 hours prior to measurement.

Ambient temperature of unit measured at 123F.

[CA]: Potentially Hazardous Food shall be hot held at 135F or above.

[SA]: All PHFs in the unit were time marked to be discarded at 2 pm, 4th hour after it was removed from temperature control.

Minor Violations

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

Inspector Observations: In the walk in cooler, kimchi fried rice stored in deep container secured with a lid, measured at 62F. Per Chef, food item started cooling approximately 4 hours prior to measurement.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).

Approved cooling methods include;

- 1. Placing the food in shallow, heat-conductive pans.**
- 2. Separating the food into smaller or thinner portions.**
- 3. Using rapid cooling equipment (no plastic bins or containers).**
- 4. Adding ice as an ingredient.**
- 5. Using ice paddles.**
- 6. Placing containers in an ice bath, stirring food frequently.**
- 7. In accordance to an approved HACCP Plan**

[COS]: Kimchi fried rice was transferred to shallow hotel pans.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: In the dry storage area, 2 jalapeno pepper cans had minor indentation.

[CA]: Maintain food cans in good condition.

[COS]: Chef voluntarily discarded jalapeno pepper cans.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Washed and wet utensils stacked on top of each other at ware-wash area.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

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: Hot box's ambient temperature measured at 123F.

[CA]: Hot holding units shall be capable of hot holding PHFs at 135F or above. Discontinue use of unit for PHFs until it is properly working.

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Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
rice	hot box	120.00 Fahrenheit	beans: 116F quinoa with rice: 124
rice	steam table 1	151.00 Fahrenheit	
fish	final cooking temp	149.00 Fahrenheit	
chlorine sanitizer	dish machine at bar	50.00 PPM	
ribs	prep line cooler 3	39.00 Fahrenheit	
thai tea	bar cooler	41.00 Fahrenheit	
pico de gallo	prep line cooler 2	41.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
raw fish	drawer cooler	38.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
cooked mushroom	drawer cooler	40.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at cook line	200.00 PPM	
kampachi	prep line cooler 4	40.00 Fahrenheit	
High temp sanitizer	high temp dish machine	160.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	
rice with quinoa	steam table 1	157.00 Fahrenheit	
pico de gallo	prep line cooler 1	41.00 Fahrenheit	
raw tuna	prep line cooler 1	40.00 Fahrenheit	
half and half	1 door undercounter	41.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
shrimp	prep line cooler 2	41.00 Fahrenheit	
cooked cauliflower	walk in cooler	41.00 Fahrenheit	
ribs	walk in cooler	70.00 Fahrenheit	cooling 2 hrs ago
tuna	prep line cooler 4	41.00 Fahrenheit	
water	mop sink	120.00 Fahrenheit	
raw squid	prep line cooler 3	37.00 Fahrenheit	
beans	steam table 2	159.00 Fahrenheit	
raw tuna	walk in cooler 2	41.00 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 **6/17/2025**. 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

David Vidal

Received By: David Vidal
Regional Manager

Signed On: June 03, 2025