

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 FA0258013 - SCOTT'S SEAFOOD		Site Address 200 S FIRST ST 10, SAN JOSE, CA 95113		Inspection Date 11/12/2024		Placard Color & Score GREEN 94		
Program PR0377631 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SCOTT'S PARK AVENUE SJ L		Inspection Time 12:55 - 15:00			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By SAMUEL REYES				FSC Tony Kavosi 01/26/2028

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						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				
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		
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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Paper towel dispenser in back linen room was observed inoperable. Per operator, batteries need to be replaced. Food employees roll silverware in this area.

[CA] Ensure all handwash stations are fully stocked and dispensers are operable at all times.

[COS] Operator replaced dispenser batteries.

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 at 3 composition sink measured at 109F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
raw shrimp	single door prep unit #2 (insert)	41.00 Fahrenheit	
water	3 comp sink	109.00 Fahrenheit	
raw clams	walk in cooler	35.00 Fahrenheit	IR
raw oysters	walk in cooler	36.00 Fahrenheit	IR
raw salmon	drawer cooler	40.00 Fahrenheit	
cooked shrimp	single door prep unit (insert)	40.00 Fahrenheit	
cut tomatoes	2 door prep unit (insert)	39.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
water	bar 3 comp sink	120.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
whole milk	2 door undercounter	40.00 Fahrenheit	IR
clam chowder	warrmer	168.00 Fahrenheit	
cooked crab	2 door prep unit #2	35.00 Fahrenheit	
cooked brussel sprouts	single door prep unit #2	39.00 Fahrenheit	
raw mussels	walk in cooler	37.00 Fahrenheit	IR
chicken tenders	upright freezer	-3.00 Fahrenheit	
orange juice	bar undercounter unit	41.00 Fahrenheit	IR
raw scallops	2 door prep unit #2 (insert)	41.00 Fahrenheit	
raw oysters	single door prep unit	38.00 Fahrenheit	
butternut squash soup	prep sink (on ice)	154.00 Fahrenheit	active cooling (cooked one hour prior)
cooked octopus	walk in cooler	80.00 Fahrenheit	cooling
chlorine	bar dishwasher	50.00 PPM	
water	handwash sinks	100.00 Fahrenheit	
quaternary ammonium	sanitizer buckets	200.00 PPM	
calamari	2 door prep unit	36.00 Fahrenheit	
raw chicken	counter	58.00 Fahrenheit	diligent prep
raw chicken	drawer cooler	39.00 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 **11/26/2024**. 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

Alfonso Tamayo

Received By: Alfonso Tamayo
Chef
Signed On: November 12, 2024