

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 09/03/2024	
Program PR0340066 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PACIFIC CATCH, INC.		Inspection Time 15:30 - 17:30
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By MARK	FSC Alexander Coc 07/28/2026		

Placard Color & Score
RED
84

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						
K07 Proper hot and cold holding temperatures		X		X			S
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods	X						
K10 Proper cooking time & temperatures					X		S
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	X	
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	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		
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: 1. Multiple Potentially Hazardous Food (PHFs) measured above 41F in four prep line coolers at the main kitchen line. Per Chef, PHF's were prepped and stored in the prep line coolers approximately 3.5 hours to 4 hours prior to inspection. Prep line temperature logs at 10:30 am provided and stated 40F. Insufficient ice bath observed. Ambient temperatures of prep line units measured approximately between 45F - 52F. Ambient temperature of the bottom and outer reach in of the ceviche unit measured at 45F per thermostat. Mayo sauce stored on prep table without temperature control for approximately 3.5 hours per Chef.

Follow-up By
09/05/2024

[CA]: PHFs shall be cold held at 41F or below at all times.

[COS]: FACILITY ORDERED CLOSED due to inoperable cooling units at the main line kitchen. PHFs that were removed from temperature control less than 4 hours prior to measurement were time marked to be discarded on the 4th hour. PHFs that were out temperature for more than 4 hours were voluntarily discarded.

2. Multiple PHFs at the hot box at main kitchen line measured between 117F - 130F. Per Chef, PHFs were prepared and relocated to the hot box approximately 3 to 3.5 hours prior to measurement. Ambient temperature of unit measured at 117.

[CA]: PHFs shall be hot held at 135F or above at all times.

[COS]: Chef decided to voluntarily discard PHFs.

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Dish machine Chlorine sanitizer at bar measured above above 50 ppm but below 200 ppm.

[CA]: Ensure dish machine chlorine sanitizer is maintained at 50 ppm.

[COS]: Specialist instructed on site maintenance to adjust Chlorine sanitizer to 50 ppm.

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: 1. Ambient temperatures of four prep line coolers at the main line kitchen measured above 41F.

[CA]: Cooling units shall be able to properly cold hold PHFs at 41F or below at all times. Assess/repair units.

Discontinue use of unit for PHFs until it is able to properly cold hold PHFs. Manager contacted repair technician during inspection. Manager stated repair technician will come and assess the units tomorrow at 7 am.

Follow-up By
09/05/2024

2. Ambient temperature of hot box measured at 119F.

[CA]: Hot holding units shall be able to properly hot held PHFs at 135F or above at all times. Assess/repair units.

Discontinue use of unit for PHFs until it is able to properly hot hold PHFs.

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

Inspector Observations: Baffle filters not properly installed. Gaps observed.

[CA]: Properly install baffle filters.

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: Stagnant water observed underneath the dish machine due to drip leak from dish machine wastewater pipe.

[CA]: Repair dish machine waste water pipe and remove water from floor. Liquid waste shall be disposed through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
raw shell egg	prep line cooler 1	48.00 Fahrenheit	
peruvian sauce with tomatoes	hot box	119.00 Fahrenheit	
raw fish	prep line cooler 4	41.00 Fahrenheit	
mushroom	hot box	125.00 Fahrenheit	
fried rice	steam table	140.00 Fahrenheit	
mashed potatoes 2	hot box	125.00 Fahrenheit	
clam chowder	hot box	121.00 Fahrenheit	
salmon	prep line cooler 3	46.00 Fahrenheit	
kimchi fried rice	hot box	119.00 Fahrenheit	
salmon	drawer cooler under grill	40.00 Fahrenheit	
steak	drawer cooler under grill	41.00 Fahrenheit	
ceviche	prep line cooler 3	46.00 Fahrenheit	
mayo miso	prep line cooler 2	57.00 Fahrenheit	
cut tomatoes	prep line cooler 2	50.00 Fahrenheit	
mashed potatoes	hot box	120.00 Fahrenheit	
chimichurri sauce	prep line cooler 2	47.00 Fahrenheit	
mayo sauce	prep table	70.00 Fahrenheit	
water	3 comp sink	124.00 Fahrenheit	
raw squid	prep line cooler 4	41.00 Fahrenheit	
cooked ribs	prep line cooler 4	45.00 Fahrenheit	
cut tomatoes	prep line cooler 2	46.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
rice	steam table	149.00 Fahrenheit	
pico de gallo	prep line cooler 2	49.00 Fahrenheit	
miso soup with dashi (fish)	hot box	126.00 Fahrenheit	
tofu	prep line cooler 1	46.00 Fahrenheit	
rice with mush room	hot box	130.00 Fahrenheit	
hot water sanitizer	high temperature dish machine	169.00 Fahrenheit	
corn	hot box	115.00 Fahrenheit	
raw shrimp skewer	prep line cooler 4	46.00 Fahrenheit	

Overall Comments:

Facility ordered closed due to major violation for improper cold holding temperature. Cease and desist all food preparation and food sale. Facility shall remain closed until major violation has been corrected and approval has been obtained from this department. Discussed with manager regarding permit expiration date on 09/30/2024. Discussed with manager that subsequent follow up inspection shall be charged a fee.

Note: routine inspection conducted with CO0155249

CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/17/2024**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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



Received By: Mark Guluarte
General Manager

Signed On: September 03, 2024