

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 FA0299775 - PACIFIC CATCH SANTA CLARA		Site Address 3315 CORONADO PL, SANTA CLARA, CA 95054		Inspection Date 09/03/2024	
Program PR0439876 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PACIFIC CATCH, INC.		Inspection Time 13:45 - 16:15
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By ALEX CHAVEZ	FSC Alex Chavez 10/16/2027		

Placard Color & Score

YELLOW

79

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						
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			
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		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: 1) Thai tea with dairy observed to be on bar countertop measuring 63F. Per operator thai tea pitcher is replaced every 2 hours. No time marking observed at time of inspection.

Follow-up By
09/05/2024

2) Leftmost cookline prep cooler measured to have:

- Octopus at 62F
- Cooked potatoes at 61F
- Coleslaw at 60F
- Cooked mushrooms at 59F
- Cut tomatoes at 60F
- Beef Ribs at 61F
- Quinoa at 60F
- Shrimp skewers at 62F

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

[COS]

1) Thai ice tea pitcher was discarded and new pitcher was taken from cooler and time was labeled on the pitcher.

2) Per employee Octopus, shrimp skewers, beef ribs, and coleslaw were refreshed within the last 1 hour after lunch rush. Meat items were placed on ice bath. Coleslaw was moved to middle prep cooler to holding. Per chef potatoes and mushrooms were cooked about 4 hours prior. Potatoes and mushrooms were also moved to middle prep cooler for holding.

K14 - 8 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: Bar under the counter cooler measured to have 0ppm chlorine. Cups and flutes observed to be recently washed. Chlorine remained 0ppm after employee refreshed well and primed machine.

Follow-up By
09/05/2024

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] All dishes at bar will be washed in 3-comp sink with manual sanitation or brought back into kitchen dish washing area and washed in main 3-comp sink or large upright dishwasher. Glasses and flutes were brought back into kitchen to be washed cleaned and sanitized.

Minor Violations

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

Inspector Observations: Some flies observed around bar area.[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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 door prep cooler by fryer observed to be leaning. [CA] Repair cooler.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cooked mushrooms	Walk in cooler	40.00 Fahrenheit	
Salsa	Right most prep cooler	40.00 Fahrenheit	
cut tomatoes	Middle cookline prep cooler	41.00 Fahrenheit	
White rice	Cookline steam table	156.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cooked potatoes	cooling rack	61.00 Fahrenheit	
Shrimp skewers	Left most cookline prep cooler	62.00 Fahrenheit	
Octopus	Left most cookline prep cooler	62.00 Fahrenheit	
Octopus	1 door fryer prep cooler	41.00 Fahrenheit	
White fish fillet	drawers under grill	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Tuna	Walk in cooler	41.00 Fahrenheit	
Rinse cycle	Upright kitchen dishwasher	160.00 Fahrenheit	
Tuna Poke salad	Side prep cooler	41.00 Fahrenheit	
Crab salad	Side prep cooler	42.00 Fahrenheit	
Cut tomatoes	Right most prep cooler	40.00 Fahrenheit	
Beef Ribs	Left most cookline prep cooler	61.00 Fahrenheit	
Cooked mushrooms	Left most cookline prep cooler	59.00 Fahrenheit	
Salmon fillet	Walk in cooler	40.00 Fahrenheit	
Qunioa	Left most cookline prep cooler	60.00 Fahrenheit	
House made POG juice	2 door cooler under bar	41.00 Fahrenheit	
Creamy sauce	Middle cookline prep cooler	41.00 Fahrenheit	
Guacamole	Right most prep cooler	41.00 Fahrenheit	
Milk	2 door cooler under server area	40.00 Fahrenheit	
Cookedp potatoes	Left most cookline prep cooler	61.00 Fahrenheit	
Raw hamburger	drawers under grill	40.00 Fahrenheit	
Coleslaw	Left most cookline prep cooler	60.00 Fahrenheit	
Chlorine	under the counter bar dishwasher	0.00 Fahrenheit	
Raw salmon	Side prep cooler	41.00 Fahrenheit	
Quat ammonia	sanitizer buckets	200.00 Fahrenheit	
White fish fillet	1 door fryer prep cooler	40.00 Fahrenheit	
Thai iced tea	Bar counter	63.00 Fahrenheit	
Cut tomatoes	Left most cookline prep cooler	60.00 Fahrenheit	
Brown rice	Cookline steam table	161.00 Fahrenheit	
White rice	under counter warmer	169.00 Fahrenheit	
Quat ammonia	3-comp sink kitchen	200.00 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 **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.

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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: Alex Chavez
Manager

Signed On: September 03, 2024