

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 06/17/2025		Placard Color & Score YELLOW 52		
Program PR0377631 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SCOTT'S PARK AVENUE SJ L		Inspection Time 12:30 - 15:00			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By ALFONSO - CHEF				FSC Tony Kavooosi 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						
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						S
K06	Adequate handwash facilities supplied, accessible		X		X			N
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				
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display		X		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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained	X	
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

At the bar area, at the only hand wash station, the soap dispenser was not working.

Follow-up By
06/20/2025

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] Staff refilled the soap dispenser and repaired it to dispense.

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

1. Major Violation: Clams were found commingling in the walk in cooler.

Follow-up By
06/20/2025

[CA] Shellstock shall be stored in an approved manner (HACCP approved molluscan shellfish tank, displayed on drained ice, held in a display container) to prevent contamination and commingling of shellstock from another container. All shellstock tags shall be kept in chronological order for 90 days after harvest.

[COS] Clams were VC&D. See VC&D Report.

2. Facility is not storing shellfish tags in an approved manner.

[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

1. In the kitchen area, at the prep cooler across the cooking equipment, clams measured at 44°F. Per PIC, they restocked it around opening at 11 am.

2. In the kitchen area, at the dessert undercounter cooler, PHFs measured above 41°F. Per chef, they restock the cooler every morning and the food had been stored in the cooler for about 3.5 hours.

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

[COS] 1. Ice was added to cool down the shellstock.

[COS] 2. PHFs were relocated to the walk in cooler to cool down.

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:

On the interior upper panel of the ice machine there is a mold like substance.

[CA] Ensure to clean the ice machine and sanitize as required.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

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Inspector Observations:

Water at the customer hand wash stations reached a maximum of 75°F.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

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

Inspector Observations:

Rodent droppings were observed in the basement area on a cement foundation in the dry storage area.

[CA] Clean and sanitize area of old droppings.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

An open bag of pasta was found in the downstairs basement area.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility. The basement area is allowed only for the storage of unopened non potentially hazardous foods in their original containers.

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:

The undercounter dessert cooler was not maintaining PHFs at 41°F or below.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair, service, or replace the cooler.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

CO2 tanks in the basement storage area were unrestrained.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

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

Inspector Observations:

In the prep area and ware wash room the type 2 hood vent has an accumulation of dust.

[CA] Ventilation hood filters shall be maintained clean and good repair.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

One of the upright freezers was missing an internal thermometer.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

A wet wiping cloth was found stored on the prep surface of the prep cooler.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

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Inspector Observations:

The garbage room has an accumulation of liquid waste and fly harborage.

[CA] Refuse enclosure not kept clean of debris to prevent buildup of soil and attractants for vermin. Maintain the garbage room clean.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

The employee restroom had no toilet tissue available.

[CA] Toilet facilities shall be maintained clean and in good repair.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

In the food storage room there was a bottle of hair conditioner stored on a wire rack.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. Several ceiling tiles in the back of house area above the storage area are missing.

2. The basement area near the grease trap had an accumulation of grease.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair. Repair or replace the missing ceiling tiles to prevent pest harborage.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Beans	Ice Bath	182.00 Fahrenheit	Cooling
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	400.00 PPM	
Clam Chowder	Steam Table	136.00 Fahrenheit	
Mashed Potatoes	Steam Table	141.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Lobster Bisque	Steam Table	148.00 Fahrenheit	
Cooked Crab	Prep Cooler - Bottom	40.00 Fahrenheit	
Milk	Undercounter Cooler	46.00 Fahrenheit	
Cooked Spinach Sauce	Prep Cooler	41.00 Fahrenheit	
Ambient Air	Undercounter Cooler	46.00 Fahrenheit	
Clam Chowder	Walk in Cooler	36.00 Fahrenheit	
Lobster Cooked	Prep Cooler - Bottom	39.00 Fahrenheit	
Boiled Potatoes	Undercounter Prep Cooler	41.00 Fahrenheit	
Chlorine - Sanitizer	Upright Dishwasher	100.00 PPM	
Oysters	Walk in Cooler	36.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher	50.00 PPM	
Salmon	Drawer Cooler	40.00 Fahrenheit	
Clams	Prep Cooler	44.00 Fahrenheit	
Raw Scallops	Prep Cooler - Top Insert	41.00 Fahrenheit	
Bread Pudding	Undercounter Cooler	48.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler	41.00 Fahrenheit	
Clams	Walk in Cooler	36.00 Fahrenheit	
Water	Hand Sink - Kitchen	100.00 Fahrenheit	

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Overall Comments:

Notes:

- A follow up inspection shall be conducted within 3 business days to determine compliance with violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

- Joint Inspection with Jennie P.

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 7/1/2025. 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



Received By: Sammy
General Manager
Signed On: June 17, 2025