

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org

- No Signature



OFFICIAL INSPECTION REPORT

Facility FA0256489 - THE MELT	Site Address 3939 RIVERMARK PLAZA, SANTA CLARA, CA 95054	Inspection Date 08/18/2025
Program PR0374558 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name FISH SIX RESTAURANT COR	Inspection Time 17:15 - 17:45
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By RAJJ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/14/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 08/18/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
sliced cheese	prep unit (upper inserts)	41.00 Fahrenheit	
ice cream mix	upper hopper (soft serve machine)	41.00 Fahrenheit	
sliced tomatoes	prep unit (upper inserts)	41.00 Fahrenheit	
raw chicken	prep unit (lower drawer)	41.00 Fahrenheit	
raw patty	prep unit (lower drawer)	41.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection to verify that the refrigeration unit to the right of the cook-line is capable of maintaining potentially hazardous food at or below 41F.

Facility has conducted repairs on the aforementioned unit. All PHFs inside the unit (upper inserts and lower drawers) measured 41F or less.

Continue to work on the minor violations cited during the routine inspection on 8/14/2025.

Note: Signature could not be obtained owing to technical difficulties.

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 **9/1/2025**. 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