

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 FA0206664 - SEVEN FISH		Site Address 1701 LUNDY AV 110, SAN JOSE, CA 95131		Inspection Date 04/09/2026		Placard Color & Score GREEN 71		
Program PR0306279 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SEVEN FISH INC		Inspection Time 11:30 - 14:00			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By JUN AI				FSC XIN LIN 10/29/2030

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				N
K06	Adequate handwash facilities supplied, accessible		X		X			N
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				N
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	X	
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	X	
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		X
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0206664 - SEVEN FISH		Site Address 1701 LUNDY AV 110, SAN JOSE, CA 95131	Inspection Date 04/09/2026
Program PR0306279 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SEVEN FISH INC	Inspection Time 11:30 - 14:00
K48	Plan review		X
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: *Observed a prep table was stationed directly in front of the only kitchen handsink, and an employee was prepping food at the prep table, preventing access to the handsink.*

[CA] *Do not obstruct the handsink. Handsinks must be accessible so that handwashing is not only possible, but likely.*

[COS] *The prep table was moved away.*

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee in the cooking area touch/wipe his nose with his gloved hand without washing his hands.*

[CA] *Wash hands after contaminating them, touching body parts, and as needed.*

[COS] *Employee discarded gloves and washed hands.*

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, 114125(b), 114141

Inspector Observations: *Sanitizer was not available upon request; PIC stated they had just run out. Note: the dishwasher's chlorine measured 50ppm.*

[CA] *Ensure sanitizer is available on site at all times for manual warewashing.*

[COS] *Operator immediately purchased bleach and brought it to the facility.*

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

Inspector Observations: *Measured warm water at kitchen handsink to be 68F.*

[CA] *Provide warm water (100F) at the handsink.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *In the 2-door upright refrigerator and freezer: observed raw meat was stored above vegetables and sesame balls.*

[CA] *Store raw animal products below ready-to-eat foods to reduce contamination risk.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Sanitizer test strips were not available upon request.*

[CA] *Obtain sanitizer test strips.*

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

Inspector Observations: *A metal probe thermometer was not available upon request.*

[CA] *Obtain a metal probe thermometer to measure internal food temperatures.*

OFFICIAL INSPECTION REPORT

Facility FA0206664 - SEVEN FISH	Site Address 1701 LUNDY AV 110, SAN JOSE, CA 95131	Inspection Date 04/09/2026
Program PR0306279 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SEVEN FISH INC	Inspection Time 11:30 - 14:00

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: *Observed the pipe under the kitchen handsink was leaking.*

[CA] Repair handsink leak.

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

Inspector Observations: *Observed lack of approved cove-base flooring in the restroom.*

[CA] Provide approved cove-base flooring. Comply by 10/9/26. Recommend consulting Plan Check before installing new flooring.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Observed 7 small electric rice cookers were on a countertop in the dining area, next to tables/chairs. ANSI/NSF certification could not be verified.*

[CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

Prior to the installation of any new equipment, submittal is required to Plan Check. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplancheck@deh.sccgov.org or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. ALL EQUIPMENT MUST BE FINALED BY PLAN CHECK BEFORE USE.

[COS] The 7 rice cookers were removed from the customer area.

Note: facility is permitted to use the NSF electric rice cooker (operators stated NSF rice cooker existed in the facility since the before the previous owner), so long as it is not accessible by customers and remains in the kitchen. Consulted supervisor C. Hee.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HANDSINK, KITCHEN	68.00 Fahrenheit	
RAW FISH	UPRIGHT REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDSINK, RESTROOM	100.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
SHELL EGGS	REACH-DOWN REFRIGERATOR	41.00 Fahrenheit	
RAW FISH, TOFU, RAW MEATS	PREP INSERTS	41.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: SEVEN FISH CUISINE

NEW OWNER: SEVEN FISH I INC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,377.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

OFFICIAL INSPECTION REPORT

Facility FA0206664 - SEVEN FISH	Site Address 1701 LUNDY AV 110, SAN JOSE, CA 95131	Inspection Date 04/09/2026
Program PR0306279 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SEVEN FISH INC	Inspection Time 11:30 - 14:00

The Environmental Health Permit will be effective: 5/1/26 - 4/30/27 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

****Structural Review inspection conducted on 4/9/26***

****Permit condition: N/A***

**** All food employees must have valid food handler cards within 30 days from hire date.***

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 **4/23/2026**. 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: Jun Ai
Owner
Signed On: April 09, 2026