

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 FA0230497 - CALIFORNIA FISH GRILL		Site Address 1200 EL PASEO DE SARATOGA 100, SAN JOSE, CA		Inspection Date 07/01/2026		Placard Color & Score GREEN 82		
Program PR0330530 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CALIFORNIA FISH GRILL INV		Inspection Time 14:55 - 16:10			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By AVEGAIL				FSC

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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	X			
K07	Proper hot and cold holding temperatures		X		X			N
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		
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		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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Program PR0330530 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name CALIFORNIA FISH GRILL INVESTMENTS LLC	Inspection Time 14:55 - 16:10
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: *In the prep line cooler at cook line, multiple Potentially Hazardous Food measured between 56F - 63F, all placed in the unit approximately 4 hours prior to measurement. Ambient temperature of unit measured at approximately 61F. Assistant manager stated unit was turned off.*

[CA]: *Potentially Hazardous Food shall be cold held at 41F or below at all times.*

[COS]: *Potentially Hazardous Food that measured above 41F for 4 hours or more were voluntarily discarded.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Single use towels stuck within dispenser at hand sink station located at cook line. Nearby hand sink with operable single use towel dispenser available.*

[CA]: *All hand sinks shall have operable dispensers capable of providing single use towels at all times.*

[COS]: *Dispenser was adjusted and observed properly dispensing single use towels.*

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: **REPEAT VIOLATION**

Washed and wet containers stacked on top of each other at ware-washing area.

[CA]: *Equipment and utensils must be properly air dried after sanitizing and prior to stacking.*

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: **REPEAT VIOLATION**

The mechanical dish machine is located under the soiled/pre-wash drainboard.

[CA]: *The mechanical dish machine shall be under the AIR DRY drainboard. Either relocate the dishwasher to be under the other drainboard OR relocate the rinser, sink labels, detergent and sanitizer dispensers so the ware-washing process is from right to left.*

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: *Ambient temperature of prep line cooler at cook line measured at approximately 61F.*

[CA]: *All cooling units shall be able to cold hold PHFs at 41F or below. Repair/adjust/asses unit as needed.*

[SA]: *Ice bath will be conducted on the prep top well portion of the unit. Under counter portion shall not be used for PHFs until it is properly working.*

Discussed to monitor unit if it's able to cold hold PHFs after turning on.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Quat sanitizer	3 comp sink	200.00 PPM	
water	hand sink	100.00 Fahrenheit	
shrimp	under counter	40.00 Fahrenheit	
ranch	under counter	40.00 Fahrenheit	
clam chowder	warmer	153.00 Fahrenheit	
battered fish	prep line cooler 2	40.00 Fahrenheit	
water	prep sink 1 comp	120.00 Fahrenheit	
raw fish	drawer cooler	41.00 Fahrenheit	
shrimp	hot holding stove top	155.00 Fahrenheit	
raw fish	walk in cooler	40.00 Fahrenheit	
raw fish	prep line cooler 2	38.00 Fahrenheit	
pico de gallo	prep line cooler 1	53.00 Fahrenheit	cut tomatoes: 56F raw shrimp: 55F - 56F dairy sauces: 60F - 63F chipotle sauce: 60F salsas: 62F lobster: 56F ranch: 55F corn with cut tomatoes: 58F olive with cut tomatoes: 56F raw tuna: 55F mac and cheese: 41F (thawing)
tartar sauce	under counter	39.00 Fahrenheit	
rice	steam table	159.00 Fahrenheit	
raw calamari	walk in cooler	40.00 Fahrenheit	
chlorine sanitizer	dish machine under counter	50.00 PPM	
corn	steam table	149.00 Fahrenheit	
raw shrimp	drawer cooler	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
chicken	hot holding stove top	160.00 Fahrenheit	

Overall Comments:

Facility time marks hot food items and discard after 4 hours but guidelines regarding Time As A Public Health Control not submitted to Health Department for approval. TPHC guidelines provided and to be completed by PIC. Submit completed guidelines to Specialist via email at Princess.Lagana@deh.sccgov.org for approval.

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 **7/15/2026**. 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: Avegail
Assistant Manager
Signed On: July 01, 2026