

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 06/12/2025	
Program PR0439876 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PACIFIC CATCH, INC.		Inspection Time 11:30 - 14:00
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By JERRY TALLUTO	FSC Alisson Victoria Rueda 01/07/2027	

Placard Color & Score
YELLOW
77

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						S
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records		X		X			
K09 Proper cooling methods	X						S
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	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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: 1) Rice measured to be 116F in rice warmer by poki bowl prep area. When asked employee stated rice was on time as a public health control and discarded ever 3 hours.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time tracked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. Facility may provide label, schedule, log or timer to track discard time of sushi rice.

[COS] Employee placed new label on sushi rice retro actively for 10:45AM.

2) Tartar sauce and other sauces in ice bath by cookline measured to be 45F-48F. Per employees sauces were just stocked within the last 30 - 45 minutes. Per chef all sauces are changed at fix intervals at (11:00AM-2:00PM, 2:00PM-4:30PM, 4:30PM-Closing).

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC). Facility may provide label, schedule, log or timer to track discard time of sauces.

Follow-up By
06/16/2025

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: 1) Dishwasher measured to have rinse cycle of 155F. Dishwasher was ran 3 times consecutively and active dishwashing observed at time of inspection. Display had alarm for low rinse cycle temperature.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

[SA] Facility shall manually sanitize in 3-comp sink. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. Facility may wash and rinse in upright dishwasher.

2) Ice cream scoop in scoop well observed to be hot water at 80F. [CA] Keep scoops at 135F and above to prevent the growth of bacteria. [COS] No ice cream had been scooped yet per employee and water observed to be clear. Ice scoop well was repaired and scoop bath measured to be

Follow-up By
06/16/2025

Minor Violations

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

Inspector Observations: Handwash sinks are located next to clean cup areas at bar without splash guard. [CA] Install 6" metal splash guard to prevent contamination of clean utensils and wares.

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: 1) Limes and lemons observed to be prepped bar while big pass through windows are open. [CA] Facility shall prep food while windows are closed or in closed kitchen in the back.

2) Cut limes and lemons and other garnishes observed to be kept in open containers at open bar. [CA] Store garnishes in containers with lids while big windows are open to protect from sources of contamination.

3) Raw fish observed to be kept over cooked pork and cooked lobster inside walk in cooler. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

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Inspector Observations: *Ice scoop for large ice machines observed to be stored on top of ice machine. Some scoops in rice container at poki bowl area observed to be stored with handle in food.*
[CA] *Keep scoops stored on easily cleanable surfaces or in container to prevent contamination. Store scoops such that handles are not directly contacting food.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Rice	Under the couter warmer	150.00 Fahrenheit	
Cut tomtoes	Left poki prep cooler	40.00 Fahrenheit	
Drawer under grill	Raw beef	40.00 Fahrenheit	
Crab	Right cookline prep cookline	40.00 Fahrenheit	
Cooked pork	Walk in cooler	39.00 Fahrenheit	
Au jus sauce	Middle cookline steam table	171.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Rice	Rice cooker at sushi cookline	116.00 Fahrenheit	
Rice	End cookline Steam table	162.00 Fahrenheit	
Chipotle mayo sauce	Ice bath at cookline	48.00 Fahrenheit	
Tartar sauce	Ice bath at cookline	45.00 Fahrenheit	
Raw crusted tuna	Left poki prep cooler	40.00 Fahrenheit	
Fish	Right cookline prep cookline	41.00 Fahrenheit	
Chlorine	bar under the counter diswasher	50.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Edamame	Left most cookline prep cooler	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Cooked grains	Left most cookline prep cooler	41.00 Fahrenheit	
Cheese crumble	Middle cookline prep cooler	40.00 Fahrenheit	
Cod	Walk in cooler	39.00 Fahrenheit	
Tartar sauce	Server area ice bath	40.00 Fahrenheit	
Milk	Server 1 door cooler	41.00 Fahrenheit	
Drawer under grill	Raw fish	40.00 Fahrenheit	
Cooked rice	Walk in cooler	43.00 Fahrenheit	Per chef, rice was taken out during prep in the last 30 minutes
Cooked lobster	Walk in cooler	39.00 Fahrenheit	
Cut tomatoes	Middle cookline prep cooler	40.00 Fahrenheit	
Raw salmon	Fryer prep cooler	41.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Dashi stock	Ice bath in 2-comp sink	140.00 Fahrenheit	
marinated calamari	Fryer prep cooler	55.00 Fahrenheit	Per employee he just placed squid in batter.
Beans	End cookline Steam table	151.00 Fahrenheit	
Cooked chicken	Middle cookline steam table	19.00 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 **6/26/2025**. 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.

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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: Jerry Talluto
Manager

Signed On: June 12, 2025