

# County of Santa Clara

## Department of Environmental Health

### Consumer Protection Division

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



## OFFICIAL INSPECTION REPORT

Facility FA0240057 - PACIFIC CATCH RESTAURANT		Site Address 1875 S BASCOM AV 550, CAMPBELL, CA 95008	Inspection Date 05/14/2026
Program PR0340066 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name PACIFIC CATCH, INC.	Inspection Time 14:30 - 15:10
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By MARK AND DAVID	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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### 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 right side prep top wells of the salad prep line cooler, noodles measured at 52F, cut tomatoes measured at 51F, and mushroom measured at 50F, all removed from refrigeration and placed into the unit approximately 3 hours prior to measurement. Ambient temperature of the right side top wells of the unit measured at 60F.*

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

**[SA]:** *Food items were time marked to be discarded on the 4th hour it was removed from temperature control.*

#### Minor Violations

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

**Inspector Observations:** *At the prep sink, hot water valve was turned off.*

**[CA]:** *Hot water of at least 120F shall be provided at all sinks except for hand sinks.*

**[COS]:** *Chef turned on hot water valve and 120F was measured.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations:** *Vacuum packaged raw tuna was thawing improperly in the refrigerator.*

**[CA]:** *Vacuum packaged raw tuna shall be thawed according to the manufacturer's guidelines (be removed from packaging when thawing).*

**[SA]:** *Vacuum packaged raw tuna were relocated to freezer.*

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 the right side top wells of the salad prep line cooler measured at 60F.*

**[CA]:** *All cooling units shall be able to cold hold Potentially Hazardous Food items at 41F or below. Discontinue use of unit for PHFs until it is properly working. Assess/repair/adjust unit as needed.*

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:** *Leak observed from prep sink's faucet.*

**[CA]:** *Repair prep sink's faucet and remove leak.*

#### Performance-Based Inspection Questions

N/A

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## Measured Observations

Item	Location	Measurement	Comments
guacamole	walk in cooler	40.00 Fahrenheit	
vacuum packaged raw tuna	walk in cooler 2	36.00 Fahrenheit	
shrimp	salad prep line cooler (left side)	41.00 Fahrenheit	
high temp sanitizer	high temp dish machine	174.00 Fahrenheit	
water	3 comp sink	125.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
cut tomatoes	salad prep line cooler (reach in)	40.00 Fahrenheit	
Vietnamese dressing (non PHF)	salad prep line cooler top well (right side)	50.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 Fahrenheit	
raw tuna	poke prep line cooler	41.00 Fahrenheit	
guacamole	poke prep line cooler	41.00 Fahrenheit	

## Overall Comments:

*In conjunction with CO0159605.*

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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 **5/28/2026**. 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




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**Received By:** Mark Guluarte  
General Manager

**Signed On:** May 14, 2026