

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 FA0283550 - FISH'S WILD FISH GRILL & MORE		Site Address 4180 N FIRST ST 30, SAN JOSE, CA 95134		Inspection Date 03/23/2026	
Program PR0425337 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name R & T UNIWEALTH INC		Inspection Time 11:40 - 12:55
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By TOMMY	FSC Not Available		

Placard Color & Score
GREEN
73

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	X			S
K06 Adequate handwash facilities supplied, accessible			X	X			
K07 Proper hot and cold holding temperatures			X	X			S
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods		X		X			N
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						S

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	X	
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		
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Cooked broccoli measured 57F while maintained in a deep container kept covered with a lid in the walk-in cooler. Condensation observed on the interior of the lid. Per the PIC, broccoli had been cooked yesterday, placed into the walk-in cooler to cool down, and maintained inside overnight.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Broccoli was voluntarily discarded.

***Note: Recommend not covering with a lid during the cooling process.**

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

REPEAT VIOLATION

Follow-up By
04/23/2026

Provided Food Safety Certificate observed expired.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

***Note: Owner states that he has signed up for a food safety class. Email certificate to maverick.chin@deh.sccgov.org once completed.**

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

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Inspector Observations:

REPEAT VIOLATION

Employee observed moving a trash can (by handling the insides/outside with their hands), and then attempted to handle utensils before being stopped.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat food.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

[COS] Employee properly washed hands.

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

Inspector Observations:

REPEAT VIOLATION

Paper towels not provided at hand sink at the entrance to the cook-line.

**Note: Napkins available nearby.*

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

REPEAT VIOLATION

House made sauces measured between 48F and 49F while maintained at the front service counter. PIC stated that they had been taken out of refrigeration 30 minutes prior.

Raw chicken measured 49F while maintained in a container on a prep table across from the three compartment dishwashing sink. Per the PIC, he had just taken it out of the walk-in cooler and was about to start dredging it.

Numerous potentially hazardous foods, including raw shrimp, raw chicken, tofu, and fish measured between 43F and 45F while maintained in the walk-in cooler. Ambient of the walk-in cooler measured 44F via probe. Per the PIC, the elevated temperature was likely due to the constant opening and closing of the door. PIC stated that the walk-in cooler had been reading at 41F prior to the start of lunch service.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Employees added ice on top of the containers of sauces. Raw chicken dredged and subsequently fried. PIC turned down the temperature setting of the walk-in cooler. Ambient of the unit remeasured at 40F after leaving the door closed for 30 minutes.

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

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Inspector Observations:

Employee observed manually warewashing in the three compartment sink using laundry-type bleach. Chlorine measured at 10 ppm in the third compartment of the sink while manually warewashing.

[CA] 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.

Ensure that bleach is intended for food contact surfaces, and is unscented.

[COS] PIC left and returned with an approved bottle of bleach.

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

Inspector Observations:

Partially frozen shrimp observed thawing in a container of standing water maintained in the three compartment prep sink.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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. Raw shell eggs stored directly over cooked broccoli in the 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.

2. Containers and cases of food stored directly on the floor in the walk-in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper cooling methods.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
rice	rice warmer	177.00 Fahrenheit	
fries	fryer basket	176.00 Fahrenheit	
tofu	walk-in cooler	45.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
hot water	three compartment prep sink	120.00 Fahrenheit	
frozen shrimp	walk-in freezer	6.00 Fahrenheit	
diced tomatoes	prep cooler - cook-line	41.00 Fahrenheit	
cooked broccoli and carrot mix	prep cooler - cook-line	41.00 Fahrenheit	
raw shrimp	drawer coolers - cook-line	41.00 Fahrenheit	
kimchi	walk-in freezer	6.00 Fahrenheit	
raw chicken	drawer coolers - cook-line	41.00 Fahrenheit	
cooked salmon	grill	169.00 Fahrenheit	final cook temp
raw salmon	drawer coolers - cook-line	40.00 Fahrenheit	
raw chicken	walk-in cooler	44.00 Fahrenheit	
chlorine sanitizer	three compartment sink	10.00 PPM	remeasured at 100 ppm after correction
cooked tilapia	grill	163.00 Fahrenheit	final cook temp
warm water	hand sink - restroom	100.00 Fahrenheit	
warm water	hand sink - cook-line entrance	100.00 Fahrenheit	
raw tilapia	drawer coolers - cook-line	41.00 Fahrenheit	
raw mahi mahi	prep cooler - cook-line	40.00 Fahrenheit	
ambient	walk-in cooler	44.00 Fahrenheit	remeasured at 41F after correction

Overall Comments:

Routine inspection conducted in conjunction with complaint investigation CO0159187.

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 **4/6/2026**. 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: Tommy Huang
Owner

Signed On: March 23, 2026