

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 FA0293897 - CALIFORNIA FISH GRILL		Site Address 5120 CHERRY AV 20, SAN JOSE, CA 95118		Inspection Date 09/28/2026		Placard Color & Score GREEN 94		
Program PR0437685 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CALIFORNIA FISH GRILL INV		Inspection Time 12:00 - 13:05			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By ROUSSELL				FSC Roussell Pacheco 7/17/2024

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

No major violations were observed during this inspection.

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: Employee wiped hands on apron and then was about to prepare food for service. Department intervened and instructed the employee to change gloves and wash hands.

[CA] Employees shall change gloves and wash hands as often as necessary to prevent cross-contamination or adulteration of food and beverages including when moving from raw to ready to eat foods and when switching tasks.

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: Recently washed food containers were nested on top of each other, droplets of water were observed between the containers.

[CA] Food contact surfaces shall be air dried completely after sanitization. Allow proper air flow around equipment to facilitate drying before stacking.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Diced tomatoes	cold prep counter	39.00 Fahrenheit	
Hot water	handwash sink men's restroom	104.00 Fahrenheit	
Raw fish	dredging station	38.00 Fahrenheit	
Cooked rice	steam table	187.00 Fahrenheit	
Sliced tomatoes	cold prep counter	36.00 Fahrenheit	
Raw salmon	drawer under cold prep counter	39.00 Fahrenheit	
Ambient	walk-in	37.00 Fahrenheit	
Cooked fish	final cook temp	167.00 Fahrenheit	
Hot water	handwash sink women's restroom	104.00 Fahrenheit	
Ambient	fridge under cold prep counter	38.00 Fahrenheit	
Cauliflower rice	steam table	161.00 Fahrenheit	
Fish & chips batter	dredging station	39.00 Fahrenheit	
Raw shrimp	drawer under cold prep counter	40.00 Fahrenheit	
Hot water	hand wash sink prep area	100.00 Fahrenheit	
Cooked chicken	steam table	167.00 Fahrenheit	
Hot Water	3 compartment sink	120.00 Fahrenheit	
Hot water	prep sink	124.00 Fahrenheit	
Hot water	handwash sink kitchen entrance	100.00 Fahrenheit	

Overall Comments:

Joint inspection with Kaytlen Swanson. Report written by Kaytlen Swanson

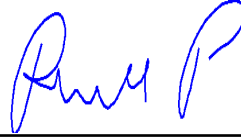
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **10/12/2026**. 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: Roussell
AGM
Signed On: September 28, 2026