

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 FA0274579 - PACIFIC CATCH		Site Address 545 SAN ANTONIO RD 34, MOUNTAIN VIEW, CA 941		Inspection Date 12/26/2024		Placard Color & Score GREEN 84		
Program PR0415178 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name PACIFIC CATCH, INC.		Inspection Time 14:30 - 16:05			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By JOHN				FSC John Flynn 05/08/2026

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
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	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X				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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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Program PR0415178 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name PACIFIC CATCH, INC.	Inspection Time 14:30 - 16:05
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

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

Inspector Observations:

Lack of soap at the handwash sink at the cookline. Another fully stocked handwash sink nearby.

[Corrective Action] Ensure handwashing soap is stocked at all times.

[Corrected on Site] Employee refilled the soap dispenser.

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, 114125(b), 114141

Inspector Observations:

Chlorine sanitizer concentration in the dishwasher at the bar was measured at 25 ppm.

[Corrective Action] Maintain chlorine sanitizer concentration at 50 ppm.

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:

Lack of max temperature device or thermo labels to monitor the temperature of utensils for proper sanitizing.

[Corrective Action] Provide a max temperature device or thermo labels.

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:

Rubber seals on the door of the 2 door prep cooler at the cookline was observed separating from the door.

[Corrective Action] Repair or replace the rubber seals.

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

Inspector Observations:

Observed pressurized cylinders not secured to a rigid structure.

[Corrective Action] Secure the pressurized cylinders to a rigid structure.

[Corrected on Site] PIC secured the pressurized cylinders.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Missing a baffle filter in the exhaust hood.

[Corrective Action] Ensure baffle filter is installed in the exhaust hood.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

The red epoxy coating on the floor throughout the kitchen, walk-in cooler and the bar observed heavily deteriorated and exposing the bare concrete.

[Corrective Action] Maintain floor in good condition. Contact the Plan Check Program at this department when before conducting a remodel such as renovating the floors.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Facility FA0274579 - PACIFIC CATCH	Site Address 545 SAN ANTONIO RD 34, MOUNTAIN VIEW, CA 94040	Inspection Date 12/26/2024
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Measured Observations

Item	Location	Measurement	Comments
clams	4 drawer prep cooler	41.00 Fahrenheit	
hot water	3 compartment sink	145.00 Fahrenheit	
squid	2 drawer prep cooler	40.00 Fahrenheit	
beans	hot holding	152.00 Fahrenheit	
beef, chicken, fish	walk-in cooler	37.00 Fahrenheit	
lobster	2 drawer cooler	36.00 Fahrenheit	
milk	2 door undercounter cooler	38.00 Fahrenheit	service
salmon	2 door prep cooler	38.00 Fahrenheit	
rice	single door hot holding cabinet	154.00 Fahrenheit	
sliced tomatoes	3 door prep cooler	36.00 Fahrenheit	
ribs	single door prep cooler	35.00 Fahrenheit	
ambient air	3 door reach-in	40.00 Fahrenheit	bar
hot water	3 compartment sink	135.00 Fahrenheit	bar
rice	hot holding	160.00 Fahrenheit	
beef	cookline	156.00 Fahrenheit	final cooking temp
utensil surface	high temperature dishwasher	175.00 Fahrenheit	
chlorine sanitizer	dishwasher	25.00 PPM	bar
hot water	handwash sink	126.00 Fahrenheit	bar

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 **1/9/2025**. 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.

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: John Flynn
Manager
Signed On: December 26, 2024