

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 06/16/2025
Program PR0439876 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name PACIFIC CATCH, INC.	Inspection Time 16:05 - 16:35
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By ESTUARDO BOC	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/12/2025

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

This violation found not in compliance on 06/16/2025. See details below.

Cited On: 06/16/2025

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

Inspector Observations: Sushi rice observed to be labeled 11:00AM. Facility had rice at 4:00PM.

[CA] PHFs shall be discarded within 4 hours after entering TPHC.

[COS]Operator VC&D sushi rice.

Follow-up By
06/18/2025

Cited On: 06/12/2025

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

Compliance of this violation has been verified on: 06/16/2025

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up due to major dishwashing and TPHC(time as a public health control)

Upon inspection:

- Hight temp dishwasher measured to have rinse cycle less than 160F. Employee observed to be manually using chemical sanitization at time of inspection. Per operator facility is going to be using chemical sanitization.

-Sushi rice observed to be labeled 11:00AM. Rice should have been discarded 4 hours after 11:00AM at 3:00PM. Facility had rice at 4:00PM.

Operator VC&D sushi rice.

One major violation has been corrected. 2nd billable follow up inspection shall be conducted to verify last remaining major violation. Work on other violations from routine inspection.

Report was emailed to: Estuardo.Boc@pacificcatch.com

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 **6/30/2025**. 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: Estuardo Boc
Chef

Signed On: June 16, 2025