

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 FA0200698 - WEI'S FISH		Site Address 10520 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 04/30/2026		Placard Color & Score GREEN 81		
Program PR0301104 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name FISH WITH YOU CA LLC		Inspection Time 13:55 - 15:35			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By TIANSINONG AN				FSC TIANSINONG AN 06/10/2030

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

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

Inspector Observations: *In the kitchen area, observed tofu, bean sprouts and cut tomato stored on the counter without time labeling. Previously discussed with operator regarding potentially hazardous foods stored on the counter to be maintained by TPHC (time as a public health control). Per operator, tofu, bean sprouts, and cut tomato stored from 2 hours prior.*

[CA] *Potentially hazardous foods maintained by time rather than time and temperature shall be time marked/labeled when removed from temperature control and served within 4 hours or discard.*

[SA] *Operator placed a time label on tofu, bean sprouts, and cut tomato to be served within 2 hours, for a total of 4 hours from when removed from temperature control or discard.*

Minor Violations

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

Inspector Observations: *In the kitchen area, observed plastic containers and towels stored and blocking use of the handwash sink. Observed nearby handwash station accessible and fully stocked.*

[CA] *Ensure all handwash stations are kept accessible to allow for handwashing.*

[COS] *Handwash station was made accessible for handwashing.*

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: *In the ice machine, observed rust and accumulation on the inner panel and side panels.*

[CA] *Ensure ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).*

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *At the floor sink for the walk-in refrigerator drainage, observed water is slow draining.*

[CA] *Ensure plumbing for floor sink is repaired and able to properly dispose of wastewater. Any backup of wastewater/sewage may result in facility closure.*

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

Inspector Observations: *In the kitchen area, observed food debris and accumulation on floors and walls around the cookline.*

[CA] *Ensure facility floors and walls are frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	warewash machine	50.00 PPM	
cooked rice	rice cooker	180.00 Fahrenheit	
bean sprouts	walk-in refrigerator	39.00 Fahrenheit	
raw beef	2 door reach in refrigerator/freezer	41.00 Fahrenheit	
sliced fish	walk-in refrigerator	39.00 Fahrenheit	
bean sprouts	counter-top	70.00 Fahrenheit	TPHC
hot water	handwash sink	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
tofu	counter-top	68.00 Fahrenheit	TPHC
raw beef	sliding 2 door reach in refrigerator (kitchen)	41.00 Fahrenheit	
tomato	counter-top	68.00 Fahrenheit	TPHC
duck feet	sliding 2 door reach in refrigerator (front)	40.00 Fahrenheit	
sausages	2 door reach in refrigerator/freezer	41.00 Fahrenheit	
sliced fish	sliding 2 door reach in refrigerator (kitchen)	41.00 Fahrenheit	

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 5/14/2026. 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: TIAN SINONG AN
MANAGER
Signed On: April 30, 2026