

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 06/02/2025		Placard Color & Score YELLOW 80		
Program PR0301104 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name FISH WITH YOU CA LLC		Inspection Time 15:15 - 17:10			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By TIAN AN				FSC CAMILA GAO 10/31/2028

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						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
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		X			N
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		X
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: In the kitchen area, on the counter-top, measured tofu, bean curd, cooked vegetables, cut tomatoes, and bean sprouts between 48F and 75F. Per operator, food items have been stored for an hour. In the same area, in a large pot on the floor, measure bone broth at 70F. On the drainboard of the 2 compartment sink, measured two containers of spicy soup at 70F. Per operator, bone broth and spicy soup stored for 6 hours. In the kitchen area, at the sliding 2 door reach in refrigerator, measured raw fish, raw beef, cooked beef, and bean curd between 46F and 49F. Per operator, food items stored from about 3 hours prior. [CA] Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth. Potentially hazardous foods maintained by time shall be time labeled when removed from temperature control and served within 4 hours or discard. [SA] Operator placed a time label for tofu, bean curd, cooked vegetables, cut tomatoes, and bean sprouts to be served within 3 hours, for a total of 4 hours from when removed from temperature control, or discard. Bone broth and spicy soup was VC&D due to time and temperature abuse. Raw fish, raw beef, cooked beef, and bean curd to be served within an hour for a total of 4 hours from when removed from temperature control or discard.

Follow-up By
06/05/2025

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: Observed two unapproved packages of duck blood stored in a 2 door undercounter refrigerator, and sliced duck blood from the same packages stored in the 2 door reach in refrigerator. [CA] Food must be from an approved source or properly documented. [COS] Packages of duck blood and sliced duck blood were VC&D due to unapproved food source.

Follow-up By
06/05/2025

Minor Violations

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: In the kitchen area, measured ambient air temperature of the sliding 2 door reach in refrigerator between 47F and 50F. [CA] Ensure refrigeration is able to maintain potentially hazardous foods at 41F or below. Provide repairs to refrigeration or maintain proper function.

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

Inspector Observations: Observed accumulation of food debris and grease around the cookline. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Food obtained from approved source.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
raw fish, raw beef, cooked beef, and bean curd	sliding 2 door reach in refrigerator	49.00 Fahrenheit	Measured between 46F and 49F.
marinated chicken	2 door reach in refrigerator/freezer	40.00 Fahrenheit	
tofu, bean curd, cooked vegetables, cut tomatoes, and bean sprouts	counter-top	75.00 Fahrenheit	Measured between 48F and 75F.
cut tomatoes	walk-in refrigerator	41.00 Fahrenheit	
tofu	walk-in refrigerator	41.00 Fahrenheit	
bone broth	pot on floor	70.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
ambient air temperature	sliding 2 door reach in refrigerator	50.00 Fahrenheit	Measured between 47F and 50F.
cooked rice	rice cooker	170.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
spicy soup	container on drainboard of 2 compartment sink	70.00 Fahrenheit	
bean sprouts	walk-in refrigerator	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 **6/16/2025**. 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: TIAN AN
MANAGER
Signed On: June 02, 2025