

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 FA0302853 - PACIFIC CATCH		Site Address 300 W MCKINLEY AV F-170, SUNNYVALE, CA 94086		Inspection Date 10/06/2026		Placard Color & Score GREEN 84		
Program PR0445079 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name PACIFIC CATCH, INC.		Inspection Time 14:00 - 15:55			
Inspected By HAYLEY MENTZ		Inspection Type ROUTINE INSPECTION		Consent By CHUEY				FSC Alexander Flores 11/05/2028

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						
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				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				S
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	X	
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

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

Inspector Observations: *Pico de gallo and poke measured 50F in prep insert #2. Per PIC, items were prepped less than 2 hours prior to inspection.*

[CA] *PHFs shall be held at 41°F or below.*

[COS] *Closed lid to prep insert to bring temperature down. Discussed with PIC to keep prep insert lids closed during slow times.*

Minor Violations

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: *Dishwasher temperature measured 155F. Facility not actively warewashing at time of inspection.*

[CA] *Water in the rinse cycle must be at or above 171°F for 30 seconds in the high temperature dishwasher.*

[COS] *Ran dishwasher a second time and measured 161F.*

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

Inspector Observations: *Dirty water left in mop bucket.*

[CA] *Mop water shall be disposed of in the janitorial sink or toilet facility.*

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: *Scoop handle in ice machine located behind the bar is touching ice.*

[CA] *Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
shrimp	drawer cooler	36.00 Fahrenheit	
gravy	hot holding	135.00 Fahrenheit	
warm water	handwash sinks	100.00 Fahrenheit	
broth	hot holding	140.00 Fahrenheit	
POG juice	2-door under counter	40.00 Fahrenheit	bar area
heavy cream	walk-in	41.00 Fahrenheit	
temperature	dishwasher	155.00 Fahrenheit	corrected to 161F
tomato	prep insert #3	40.00 Fahrenheit	
rice	rice cooker	170.00 Fahrenheit	
quat	3-comp sink	200.00 PPM	
fish	prep insert	38.00 Fahrenheit	
sour cream	walk-in	40.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
beef patty	prep insert #3	41.00 Fahrenheit	
poke	prep insert	38.00 Fahrenheit	
quat	sanitizer bucket	200.00 PPM	
chicken	walk-in	40.00 Fahrenheit	
ribs	walk-in	41.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	bar area
fish	walk-in	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 **10/20/2026**. 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: Chuey
manager
Signed On: October 06, 2026