

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 09/17/2026		Placard Color & Score YELLOW 75		
Program PR0439876 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PACIFIC CATCH, INC.		Inspection Time 14:15 - 16:45			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JERRY TALLUTO				FSC Eduardo Boc 10/16/2026

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						
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	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							
K14	Food contact surfaces clean, sanitized		X		X			
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display					X		S
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	X	
K27	Food separated and protected	X	
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	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		
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: MAJOR: In the bar, purees in squeeze bottles partially submerged in ice bath measured 55F. Employee reported it was placed in ice bath at 10am.

Follow-up By
09/24/2026

MINOR: Tartar sauce measured to be 46F in ice bath by server area. Ice observed to only be at bottom of bath and per employee she had just replaced sauce about 30 minutes prior.

[CA] All potentially hazardous foods must be kept 41F and below or 135F and above. Ensure ice bath is level with the potentially hazardous foods to maintain 41F and below.

[SA] PIC VC&D purees. Ice was added to tartar sauce ice bath.

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

Inspector Observations: High temperature dishwasher measured 149F.

Follow-up By
09/24/2026

[CA] High temperature dishwashers shall meet a minimum temperature of 160F.

[COS] PIC cleaned dishwasher nozzles to allow hot water to pass through. Dish temp remeasured to 167F.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Handwashing sink beside cookline unable to provide cold water.

[CA] Handwashing sinks shall be equipped with an adequate, pressurized supply of warm water at 100-108F and cold water.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: In walk-in, observed multiple racks of intact vacuum sealed bags of raw tuna thawing.

[CA] Remove seal from ROPed fish before thawing.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: 1 door prep cooler drawer mid cookline observed to have raw fish above drawers with vegetables. [CA] Keep raw meats below ready to eat foods.

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

Inspector Observations: Ventilation hood above cookline observed to have large gap in filters.

[CA] Ensure ventilation hood over cooking equipment has properly fitted filters to effectively remove all cooking odors, smoke, steam, heat, grease, and vapors.

Performance-Based Inspection Questions

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

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Measured Observations

Item	Location	Measurement	Comments
Poke	Sushi prep cooler	41.00 Fahrenheit	
Beef	Drawers under grill	38.00 Fahrenheit	
guacamole	prep fridge	55.00 Fahrenheit	Per PIC, guacamole was recently prepared and placed in prep fridge.
Rice	Hot box	153.00 Fahrenheit	
quat sanitizer	warewashing sink	200.00 PPM	
Brown rice	steam table	157.00 Fahrenheit	
Salmon	Walk in cooler	41.00 Fahrenheit	
Sauce	Walk in cooler	40.00 Fahrenheit	
warm water	warewashing sink	120.00 Fahrenheit	
Fish	Drawers under grill	36.00 Fahrenheit	
Tuna	Walk in cooler	41.00 Fahrenheit	
Mashed potatoes	Soup warmer	144.00 Fahrenheit	
hot water	High temperature dishwasher	149.00 Fahrenheit	remeasured to 167F.
pico	prep fridge	43.00 Fahrenheit	Per PIC, unit is opened and closed constantly for prep. Rest of unit measured to be 41F and below.
Sauce	Steam table	161.00 Fahrenheit	
raw salmon	prep fridge	38.00 Fahrenheit	
raw tuna	prep fridge	41.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	

Overall Comments:

NOTE: Joint inspection with Natalie Hak. Report written by Natalie Hak.

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 **10/1/2026**. 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: Jerry Talluto
Manager
Signed On: September 17, 2026