

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 FA0291060 - PACIFIC CATCH		Site Address 19399 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 09/17/2026
Program PR0436308 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name PACIFIC CATCH, INC.	Inspection Time 12:40 - 13:40
Inspected By KAYA ALASSFAR	Inspection Type FOLLOW-UP INSPECTION	Consent By DAVID	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/14/2026

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

Compliance of this violation has been verified on: 09/17/2026

Cited On: 09/14/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 09/17/2026

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

This is a follow-up inspection to the routine inspection conducted on 9/14/2026.

K23: Entry points were sealed, no signs of new rodent activity were observed. Pest control report provided also indicates no evidence of new activity.

K07: Prep refrigerator by the deep fryer still pending repairs, employees are using ice baths in the meantime. The adjacent prep refrigerator is also pending repairs. Employees are using Time as Public Health Control (TPHC), PHFs were observed with time marking for discard within 4 hours.

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: David Vidal
Regional Manager
Signed On: September 17, 2026

David Vidal