

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 FA0230497 - CALIFORNIA FISH GRILL		Site Address 1200 EL PASEO DE SARATOGA 100, SAN JOSE, CA		Inspection Date 08/22/2025	
Program PR0330530 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CALIFORNIA FISH GRILL INV		Inspection Time 13:25 - 14:45
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By DANIEL GARIBAY	FSC Daniel Garibay 03/11/2028		

Placard Color & Score
GREEN
92

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		
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						S
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	X	
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		
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

No major violations were observed during this inspection.

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: Washed and wet plastic bins stacked on top of each other at ware-washing area.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

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

Inspector Observations: Maximum water temperature at women's restroom non-adjustable hand sink measured at 112F.

[CA]: Water temperature at nonadjustable hand sinks shall be maintained between 100F - 108F.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: The mechanical dish machine is located under the soiled/pre-wash drainboard.

[CA]: The mechanical dish machine shall be under the AIR DRY drainboard. Either relocate the dishwasher to be under the other drainboard OR relocate the rinser, sink labels, detergent and sanitizer dispensers so the ware-washing process is from right to left.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
raw salmon	drawer cooler	41.00 Fahrenheit	
raw shrimp	prep line cooler 2	40.00 Fahrenheit	
raw fish	prep line cooler 2	38.00 Fahrenheit	
ambient temp	bar cooler	40.00 Fahrenheit	
salsa	prep line cooler	40.00 Fahrenheit	
raw shrimp	prep line cooler	40.00 Fahrenheit	
clam chowder	warmer at front	157.00 Fahrenheit	
cut tomatoes	walk in cooler	39.00 Fahrenheit	
salsa	1 door undercounter cooler	41.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
rice	rice cooker	144.00 Fahrenheit	
cut tomatoes	prep line cooler	41.00 Fahrenheit	
water	hand sink at prep area	100.00 Fahrenheit	
raw shrimp	drawer cooler	39.00 Fahrenheit	
fish	flat top grill	162.00 Fahrenheit	final cooking temp
rice	steam table	167.00 Fahrenheit	
battered fish	walk in cooler	38.00 Fahrenheit	
garlic butter	steam table	158.00 Fahrenheit	
water	prep sink	121.00 Fahrenheit	

Overall Comments:

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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 **9/5/2025**. 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: Daniel Garibay
General Manager

Signed On: August 22, 2025