

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 FA0240057 - PACIFIC CATCH RESTAURANT		Site Address 1875 S BASCOM AV 550, CAMPBELL, CA 95008		Inspection Date 02/19/2026	
Program PR0340066 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PACIFIC CATCH, INC.		Inspection Time 13:35 - 15:35
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By MARK	FSC Raymond Kirk 10/05/2026		

Placard Color & Score
GREEN
90

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						S
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records	X						S
K09 Proper cooling methods	X						S
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						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		
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	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

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: *REPEAT VIOLATION* Washed and wet utensils stacked on top of each other at ware-wash area.

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

Dish machine at bar area was dispensing 0 ppm of Chlorine sanitizer. No active ware-washing observed.

[CA]: Dish machine shall be capable of dispensing 50 ppm of Chlorine sanitizer when conducting mechanical ware-washing. Assess/adjust/repair equipment as needed. Discontinue use of equipment until it is working properly.

[SA]: Facility shall use available 3 comp sink or high temp dish machine for ware-washing and sanitizing.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Small flies observed at bar area.

[CA]: Remove small flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility.

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: Chlorine test strips at bar expired on 07/2025.

[CA]: Provide new Chlorine test strips.

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 was in direct contact with flour inside bulk storage container.

[CA]: Ensure that scoops which are stored in food containers for portioning are always stored in a manner which prevents the handle of the scoop from coming into direct contact with food (for ex: handles facing up).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw fish	drawer cooler	37.00 Fahrenheit	
lobster	prep line cooler 4	38.00 Fahrenheit	
chicken	steam table 2	159.00 Fahrenheit	
cut tomatoes	prep line cooler 3	41.00 Fahrenheit	
raw beef	drawer cooler	39.00 Fahrenheit	
raw shrimp	prep line cooler 2	39.00 Fahrenheit	
water	hand sink near ware-wash sink	100.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
rice with quinoa	steam table	145.00 Fahrenheit	
raw tuna	walk in cooler 2	39.00 Fahrenheit	
raw tuna	prep line cooler 4	40.00 Fahrenheit	
frijoles	steam table 2	163.00 Fahrenheit	
high temp sanitizer	high temp dish machine	163.00 Fahrenheit	
spareribs	walk in cooler	40.00 Fahrenheit	
curry	prep top	117.00 Fahrenheit	cooling began approx 1 hour ago per Chef; placed into ice bath then freezer to rapidly cool down to 70F
ambient temp	bar cooler 1	38.00 Fahrenheit	
ambient temp	bar cooler 2	39.00 Fahrenheit	
mashed potatoes	hot box	143.00 Fahrenheit	
chicken	grill	167.00 Fahrenheit	final cooking temp
salmon	grill	157.00 Fahrenheit	final cooking temp
shrimp	prep line cooler 3	41.00 Fahrenheit	
raw squid	prep line cooler 2	38.00 Fahrenheit	
rice	steam table	140.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
raw tofu	prep line cooler 1	39.00 Fahrenheit	
rice	hot box	150.00 Fahrenheit	
cooked mushroom	walk in cooler	38.00 Fahrenheit	
water	restroom hand sink	100.00 Fahrenheit	
Quat sanitizer	sanitizer bucket	200.00 PPM	
pico de gallo	prep line cooler 1	38.00 Fahrenheit	
clams	stove top	179.00 Fahrenheit	final cooking temp
water	3 comp sink bar	120.00 Fahrenheit	
cut tomatoes	prep line cooler 3	40.00 Fahrenheit	

Overall Comments:

Discussed proper thawing of vacuum packaged/reduced oxygen packaged raw tuna/fish.

note: unable to verify water temp at prep sink because it was being used to cool down several food items.

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 **3/5/2026**. 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.

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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: Raymond
Assistant Manager

Signed On: February 19, 2026