

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 FA0256489 - THE MELT		Site Address 3939 RIVERMARK PLAZA, SANTA CLARA, CA 95054		Inspection Date 08/14/2025	
Program PR0374558 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name FISH SIX RESTAURANT COR		Inspection Time 10:05 - 11:40
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By RUBEN	FSC Clark Gonzalez 01/22/2030		

Placard Color & Score

GREEN
84

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			
K08	Time as a public health control; procedures & records						X	
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	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					X	
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					X	
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					X	
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:

1. Raw patties, raw chicken, various sliced cheeses, cooked onion, cooked mushrooms, raw shell eggs, and sliced tomatoes measured in the range of 48F-56F in the 4 lower drawers and the upper prep inserts of the prep cooler to the right of the cook-line. Per the PIC, all of the listed foods with the exception of the raw shell eggs had been left in the unit overnight. Raw shell eggs were taken out of the walk-in and placed into the unit this morning (less than one hour prior). Ambient of the unit (lower drawers and upper inserts) measured in the range of 50F-59F. Facility's thermometer placed inside the top left drawer unit measured 53F.

**NOTE: Equipment MUST be capable of maintaining potentially hazardous foods (PHF) at or below 41F, regardless of surrounding ambient air temperature.*

[CA] PHF shall be held at or below 41F, OR at or above 135F to prevent the growth of harmful bacteria.

[COS] All PHF listed within the unit VC&D, except for the raw shell eggs. See VC&D report. Raw shell eggs relocated to the walk-in cooler. Facility shall use the other available working prep and under-counter refrigeration units while they await a fridge tech who can fix the currently non-functional unit.

2. Cooked pasta measured 72F in a large plastic tub situated on a cardboard box underneath the metal counter units outside of the walk-in cooler. Per an employee, he had taken it out of the walk-in 20 minutes prior.

[CA] PHF shall be held at or below 41F, OR at or above 135F to prevent the growth of harmful bacteria.

[COS] Cooked pasta relocated to the walk-in cooler.

Minor violations:

1. Various sliced and shredded cheeses measured 44F-48F in the upper prep inserts of the prep cooler to the left of the cook-line. Per employees, they had taken the the cheese out of the bottom drawers of the unit and/or the walk-in one hour prior. Ambient of the unit (lower drawers) measured 40F.

[CA] PHF shall be held at or below 41F, OR at or above 135F to prevent the growth of harmful bacteria. Recommend using deeper, metal inserts to ensure that cold air can be more efficiently conducted through the food, and to ensure that the food is closer to the cooling element of the unit.

[COS] Cheese relocated to lower drawers of prep unit. Ambient measured 40F.

2. Soft serve mix in the upper hopper of the soft serve machine measured 43F at the bottom and 48F at the top layer. Per the employee, the facility occasionally has issues with the machine because it trips the breaker. Soft serve mix had been mixed 1 hour prior.

[CA] PHF shall be held at or below 41F, OR at or above 135F to prevent the growth of harmful bacteria.

[COS] Soft serve to be used within 4 hours of initial mixing. Continue to monitor machine with available probe thermometer to ensure temperature reaches 41F or below.

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Unlabeled spray bottle of chemicals observed next to the hand sink near the soft serve machine.

[CA] Chemicals shall be labeled with common name.

Follow-up By
08/19/2025

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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:

Facility lacks quaternary ammonium test strips.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Quaternary ammonium sanitizer in wiping cloth bucket outside of the walk-in cooler measured approximately 100 ppm.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium). Ensure that the solution in wiping cloth buckets is changed more regularly.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

1. 5+ full or partially full bottles of unchained CO2 observed next to the back door.

[CA] Chain or secure CO2 bottles to a rigid structure.

2. 1/4 inch gap observed underneath back door.

[CA] Install a door sweep or other method to reduce the gap in order to prevent the entrance of pests/vermin into the facility.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
fried chicken	drawer under cook-line	39.00 Fahrenheit	
sliced cheese	left prep unit (lower drawer)	40.00 Fahrenheit	
cooked pasta	walk-in cooler	39.00 Fahrenheit	
strawberry drink	drink display cooler	41.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
strawberry drink	undercounter drink cooler	41.00 Fahrenheit	
ambient	undercounter cooler 2	40.00 Fahrenheit	IR, no PHF at time of inspection
melted cheese	hot holding unit	145.00 Fahrenheit	
frozen french fries	2 door upright freezer	2.00 Fahrenheit	
sliced tomatoes	left prep unit (upper insert)	41.00 Fahrenheit	
milk	undercounter cooler 1	40.00 Fahrenheit	
frozen potatoes	1 door upright freezer	7.00 Fahrenheit	
cooked chicken	prep unit across from cook-line (lower)	41.00 Fahrenheit	
melted cheese	dual hot holding unit	151.00 Fahrenheit	
warm water	hand sink 1/2/3	100.00 Fahrenheit	
sliced tomatoes	walk-in cooler	38.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
shredded cheese	prep unit across from cook-line (upper insert)	41.00 Fahrenheit	

Overall Comments:

Notes:

Equipment MUST be capable of maintaining potentially hazardous foods (PHF) at or below 41F, regardless of surrounding ambient

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air temperature.

Inspector will return for a follow-up in the next 1 to 3 weekday business days to ensure that the prep unit to the right of the cook-line is capable of maintaining PHF at or below 41F .

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

Facility uses a soft serve machine and currently has an active CDFA License which expires 12/31/2025.

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 **8/28/2025**. 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: Ruben Juarez
Assistant Manager
Signed On: August 14, 2025