

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 10/22/2025	
Program PR0439876 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PACIFIC CATCH, INC.		Inspection Time 14:30 - 16:45
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By ESTUARDO BOC	FSC Alisson Victoria Rueda 01/07/2027	

Placard Color & Score
GREEN
82

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				
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				
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	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	X	
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		
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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sinks are located next to clean cup areas at bar without splash guard. [CA] Install 6" metal splash guard to prevent contamination of clean utensils and wares.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Left cookline prpe cooler insert measured to have:

- Cooked quinoa at 45F
- Mayonaise based spicy sauce at 44F
- Edamame at 44F
- Slaw at 45F

All PHFs in reach in portion measured to be 41F or below(see measured observations) .

Per operator all cookline prep cooler was restocked in the last 30 minutes.

[CA] PHFs shall be held at 41°F or below for cold holdoing.

[COS] Ice bath was added to PHFs in prep cooler insert. Cooler temperature was turned down.

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: Dishwasher at bar measured to have 25ppm chlorine. No active dishwashing observed at time of inspection [CA] Ensure dishwasher dispenses at least 50ppm chlorine per manufacturers specifications.

[SA] Dishes shall be washed in back kitchen.

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

Inspector Observations: Flies observed around bar area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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: Cut limes and lemons and other garnishes observed to be kept in open containers at open bar. [CA] Store garnishes in containers with lids while big windows are open to protect from sources of contamination.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Scoops for fish at poki prep cooler observed to be stored with handle in food.

[CA] Keep scoops stored on easily cleanable surfaces or in container to prevent contamination. Store scoops such that handles are not directly contacting food.

[COS] Scoops were moved such that handles are not in contact with food.

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

Inspector Observations: Wiping cloth observed to be stored on prep surface at cookline. [CA] Keep wiping cloth inside sanitizer bucket with sanitizer of 200ppm quat ammonia.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Edamame	Left most cookline prep cooler (insert)	44.00 Fahrenheit	
Raw fish	Right cookline prep cookline	41.00 Fahrenheit	
Milk	Server 1 door cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Pulled pork	Steam table	158.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Raw tuna	Walk in cooler	39.00 Fahrenheit	
Cod	Left most cookline prep cooler (Reach in)	41.00 Fahrenheit	
Seaweed salad	Poki prep cooler	41.00 Fahrenheit	
Rice	Under the counter warmer	151.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Salmon poki	Poki prep cooler	42.00 Fahrenheit	Per operator prepped about 1 hour prior.
Thai iced tea	Cooler at the bar	41.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Rinse cycle	upright dishwasher	160.00 Fahrenheit	
Beans	Steam table	147.00 Fahrenheit	
Cut tomatoes	Right cookline prep cookline	39.00 Fahrenheit	
Sprouts	Middle cookline steam table	41.00 Fahrenheit	
Cooked pork	Walk in cooler	39.00 Fahrenheit	
Cooked shrimp	Left most cookline prep cooler (Reach in)	36.00 Fahrenheit	On ice
Cream	Walk in cooler	40.00 Fahrenheit	
Seared tuna	Walk in cooler	62.00 Fahrenheit	Per employee, tuna was seared about 45-1 hour prior.
Quinoa	Left most cookline prep cooler (insert)	45.00 Fahrenheit	
Cooked chicken	Middle cookline steam table	44.00 Fahrenheit	
Spicy sauce	Left most cookline prep cooler (insert)	44.00 Fahrenheit	
Chlorine	under counter bar dishwahser	25.00 Fahrenheit	

Overall Comments:

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 **11/5/2025**. 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: Estuardo B
Chef

Signed On: October 23, 2025