

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 FA0230939 - THE CITY FISH 2		Site Address 21678 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 12/02/2025		Placard Color & Score GREEN 90		
Program PR0331058 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name THE CITY FISH		Inspection Time 10:10 - 11:35			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By JESUS ALVAREZ				FSC Not Available

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	X			N
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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		
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		
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Observed food safety manager's certificate expired.

[CA] Ensure a valid food safety manager's certificate is obtained and kept accessible in the facility for review.

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

Inspector Observations: At the front handwash station, observed sanitizer bucket and equipment stored in the basin.

[CA] Ensure handwash station is kept fully accessible to allow for proper handwashing.

[COS] Operator removed all equipment from the handwash sink basin.

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: Observed a pipe/stick stored in the a corner by the warewash machine.

[CA] Remove all unused equipment to prevent possible clutter and harborage of vermin.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: In the kitchen and back warewash area, observed standing water on the floor.

[CA] Ensure facility floors are kept dry to prevent possible harborage of vermin.

In the back warewash area, towards the water heater, observed cracks and crevices in the walls.

[CA] Ensure cracks and crevices are sealed to prevent possible harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
pico de gallo	2 door prep unit (left side)	39.00 Fahrenheit	
cooked rice	counter-top	160.00 Fahrenheit	
tartar sauce	counter-top reach in refrigerator	38.00 Fahrenheit	
clams	2 door reach in freezer	4.00 Fahrenheit	
oysters	walk-in refrigerator	36.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
crab cakes	2 door reach in freezer	5.00 Fahrenheit	
hard boiled eggs	2 door prep unit (left side)	39.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
milk	reach in refrigerator	40.00 Fahrenheit	
whipped cream	reach in refrigerator (front service)	38.00 Fahrenheit	
keylime pie	counter-top reach in refrigerator	38.00 Fahrenheit	
raw fish	2 door prep unit (right side)	38.00 Fahrenheit	
lobster	walk-in refrigerator	37.00 Fahrenheit	
raw scallops	2 door prep unit (right side)	38.00 Fahrenheit	
half and half	reach in refrigerator	40.00 Fahrenheit	
cooked rice	walk-in refrigerator	36.00 Fahrenheit	
fries	freezer chest	8.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
soup	ice bath	158.00 Fahrenheit	
salmon	walk-in refrigerator	36.00 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 **12/16/2025**. 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: JESUS ALVAREZ
OWNER

Signed On: December 02, 2025