

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 FA0263030 - THE CITY FISH		Site Address 30 E SANTA CLARA ST 140, SAN JOSE, CA 95113	Inspection Date 06/16/2026
Program PR0387394 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ZUBIZARRETA, NESTOR	Inspection Time 11:45 - 12:30
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By APOLONIO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/09/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 06/16/2026

Cited On: 06/09/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 06/16/2026

Cited On: 06/09/2026

K14 - 8 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, 114125(b), 114141

Compliance of this violation has been verified on: 06/16/2026

Minor Violations

Cited On: 06/16/2026

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Repeat Violation: Mold like substance growing within the silicon around the 3-compartment sink.

[CA] Equipment food-contact surfaces and utensils shall be clean to sight and touch.

Cited On: 06/16/2026

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:

1. Facility has two non ANSI toaster oven.

2. Facility has a non ANSI ice machine.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

Cited On: 06/16/2026

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

1. The ceiling tiles near the fryers have an accumulation of grease.

[CA] Ensure mechanical ventilation is used as intended to prevent the accumulation of grease.

2. There is a gap between the exhaust hood filters.

[CA] Eliminate the gap between filters.

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Cited On: 06/16/2026

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Repeat Violation: The door of the restroom is missing the self-closing device.

[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

Cited On: 06/16/2026

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

Inspector Observations:

1. There are holes on the bottom of the walls near the prep sink and three compartment sink.

2. Floor tiles around the grease trap are missing or in disrepair.

3. Floor tiles under the grease collection are in disrepair.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair. Repair affected items with like for like finishes.

Cited On: 06/09/2026

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Compliance of this violation has been verified on: 06/16/2026

Measured Observations

Item	Location	Measurement	Comments
Clam Chowder	Soup Warmer	156.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Chlorine -Sanitizer	Dishwasher	50.00 PPM	

Overall Comments:

This is the first follow up inspection.

Observations:

- The handwash station was fully stocked.***
- Clam chowder was being hot held in a soup warmer.***
- The undercounter dishwasher was operating with chlorine at 50 ppm.***
- The cooler approved for only non-PHF items was filled with non-PHF items.***

A change of ownership inspection was conducted in conjunction with this follow up inspection.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: The City Fish Inc.

NEW OWNER: The City Fish Inc.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,377.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

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The Environmental Health Permit will be effective: 07/01/26 - 06/30/27 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

****Structural Review inspection conducted on 06/16/26***

****Permit condition: _____***

****Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

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 **6/30/2026**. 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.

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

Apolonio Alvarez

Received By: Apolinio
Owner
Signed On: June 16, 2026