

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 FA0258013 - SCOTT'S SEAFOOD		Site Address 200 S FIRST ST 10, SAN JOSE, CA 95113		Inspection Date 09/10/2026		Placard Color & Score YELLOW 58		
Program PR0377631 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SCOTT'S PARK AVENUE SJ L		Inspection Time 12:00 - 15:20			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By SAMMY				FSC Tony Kavooosi 01/26/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K10	Proper cooking time & temperatures		X		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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified	X	
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	X	
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	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

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations:

Salmon was measured to be cooked to an internal temperature ranging between 120-130F.

Follow-up By
09/17/2026

[CA] Properly cook PHF's to required minimum internal cooking temperature/time requirements.

[COS] Salmon was moved into oven to finish cooking and measured at 145F.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Pink biological growth observed on inside surfaces of ice machine and dripping into the ice.

Follow-up By
09/17/2026

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Ice was voluntarily discarded by PIC

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations:

Staff were found eating inside prep area.

[CA] Employees shall eat in designated areas outside of food prep areas.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Shellstock tags are provided and filled out with last date sold but are not stored in chronological order.

[CA] Shellstock tags must be maintained in chronological order based on date sold and served.

[COS] PIC organized loose shellstock tags.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

Facility offers Caesar salad with dressing made in house that contains raw eggs with no disclosure on the menu.

[CA] Consumer advisory for raw or undercooked eggs must be indicated on the menu.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Handwashing sink in dry storage room measured at 77F

[CA] Handwashing sinks must provide hot water measuring at least 100F.

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)

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Inspector Observations:

Raw frozen poultry and meat stored on shelves above Ready to Eat foods in freezer.

[CA] Products of animal origins shall not be stored above Ready to EAt foods.

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

Inspector Observations:

Water bottle filled with yellow liquid observed next to warewash machine. PIC identified it as bleach.

[CA] Toxic substances should be properly identified and stored in a manner not likely to cause contamination

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Open bulk foods found in the dry storage room.

[CA] Bulk foods shall be stored in containers with tight fitting lids.

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:

Test strips for Quaternary Ammonia based sanitizer are expired.

[CA] Keep a means of measuring sanitizer concentration readily available at all times.

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: Ice shaver used for raw oysters not ANSI approved

[CA] All kitchen equipment should be ANSI approved.

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: CO2 Canister in the basement unrestrained.

[CA] All gas canisters shall be affixed to walls.

[COS] PIC chained CO2 canister to wall.

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

Inspector Observations:

Sanitizer buckets with soiled wiping cloths measured 0 PPM.

[CA] Maintain sanitizer in wiping cloth buckets at 200 PPM

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Chlorine	Upright Dishwasher	50.00 PPM	
Hot water	handwash sink in back storage	77.00 Fahrenheit	
Calamari	Cold Prep Cooler - bottom	38.00 Fahrenheit	
Saffron Rice	Walk in Cooler	38.00 Fahrenheit	
French Fries	Undercounter Freezer	15.00 Fahrenheit	
Raw salmon	drawer cooler	37.00 Fahrenheit	
Salmon	cooked for service	145.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	0.00 PPM	
Water	Handwash Sink	100.00 Fahrenheit	
Cooked Potatoes	Prep Cooler	38.00 Fahrenheit	
Cut Tomato	cold prep table	39.00 Fahrenheit	
Raw calamari	prep fridge	39.00 Fahrenheit	
Ambient Air	Upright Freezer	2.00 Fahrenheit	
Rice	cold prep fridge	42.00 Fahrenheit	
Eggs	Walk in cooler	38.00 Fahrenheit	
Clam Chowder	Soup Warmer	145.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Bisque	Soup Warmer	140.00 Fahrenheit	
Shrimp	Walk in Cooler	50.00 Fahrenheit	Cooling, just peeled and deveined
Mashed potatoes	hot holding	137.00 Fahrenheit	
Half and Half	Undercounter Cooler	40.00 Fahrenheit	
Sliced Tomatoes	cold prep table	38.00 Fahrenheit	
Whipped Cream	Undercounter Cooler	36.00 Fahrenheit	
Scallops	cold prep table	42.00 Fahrenheit	Shellfish at cold prep had just been washed and set out.
Chlorine	Undercounter Dishwasher	50.00 PPM	
Rice	Walk in Cooler	38.00 Fahrenheit	

Overall Comments:

Notes:

- A follow up inspection will be conducted within 5 business days to verify compliance with major violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

- Joint inspection with Kaytlen. Report written by Kaytlen.

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 9/24/2026. 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



Received By: Sammy
Manager/Partner
Signed On: September 10, 2026