

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 FA0299492 - KING'S FISH HOUSE		Site Address 2855 STEVENS CREEK BL 1830, SAN JOSE, CA 951		Inspection Date 04/16/2026		Placard Color & Score GREEN 84		
Program PR0439501 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name KING'S SEAFOOD COMPANY		Inspection Time 10:40 - 12:30			
Inspected By FARHAD AMIR-EBRAHIMI		Inspection Type ROUTINE INSPECTION		Consent By SARAH ANDERSON				FSC Sarah Anderson 02/26/29

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				S
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		
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	X	
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		
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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Facility FA0299492 - KING'S FISH HOUSE		Site Address 2855 STEVENS CREEK BL 1830, SAN JOSE, CA 95128	Inspection Date 04/16/2026
Program PR0439501 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name KING'S SEAFOOD COMPANY LLC	Inspection Time 10:40 - 12:30
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: *Side station cooler at 57F. One half empty carton of milk stored in there at 57F the rest are juices [CA] Maintain all coolers at 41F or colder. Milk was discarded. Do not store any dairy products or potentially hazardous food in this until until it can maintain 41F or colder.*

Minor Violations

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

Inspector Observations: *One of the hand sinks in the cook line area is missing soap dispenser [CA] Install a soap dispense - A squeeze bottle with soap was placed by the sink during the inspection*

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

Inspector Observations: *1. Hot water at the kitchen three compartment sink 110F [CA] Maintain hot water at 120F or warmer*

2. Hot water at the bar three compartment sink 108F [CA] Maintain hot water at 120F or warmer

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

Inspector Observations: *Grime buildup above the mixer bowl {underneath the mechanism} [CA] Clean and sanitize the mixer thoroughly*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Water	Bar 3-comp sink	108.00 Fahrenheit	
Quat	Bar sink	200.00 PPM	
Fish	Walk-in cooler	38.00 Fahrenheit	
Quat	Pail	200.00 PPM	
Salmon	Line drawer	39.00 Fahrenheit	
Water	Kitchen 3-comp sink	110.00 Fahrenheit	
Fish	Walk-in freezer	22.00 Fahrenheit	
Cream	Line cooler	39.00 Fahrenheit	
Milk	Side station cooler	57.00 Fahrenheit	
Oysters	Bar	37.00 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 **4/30/2026**. 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.

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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: Sarah Anderson

Signed On: April 16, 2026