

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 FA0261450 - CAJUN CRACKIN SAN JOSE		Site Address 1692 STORY RD 100, SAN JOSE, CA 95122		Inspection Date 03/28/2023		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 75 </div>		
Program PR0383398 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CAJUN CRACKIN		Inspection Time 12:40 - 14:00			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By HUGO SENCION				FSC Obtain By 5/27/2023

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						S
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures	X						S
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				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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
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		
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		
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	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *Hand wash station in the front kitchen lacked hand soap/dispensed little to no hand soap for adequate hand washing - little to no soap suds. In order to dispense enough soap, person is required to push dispenser multiple times.*

Hand wash station in the rear kitchen lacked hand soap.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] Kitchen manager refilled hand soap dispensers.

Minor Violations

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: *Dish machine at the bar area failed to dispense any measurable sanitizer after multiple cycles. Dish machine had not yet been used today. Owner scheduled for company to service machine today. [CA] Ensure all food contact surfaces are properly cleaned and sanitized. Maintain chlorine in mechanical warewash machine at 50 PPM or per manufacturer specifications. [SA] Discontinue use of dish machine. Temporarily utilize three-compartment sink for manual ware washing until dish machine is able to dispense the required sanitizer concentration. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.*

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

Inspector Observations: *Shellstock tags for one container of live manila clams was discarded by employee. Manager stated that all shellstock tags were to be kept on-site for 90 days.*

Shellstock tags for oysters maintained inside bowl container without any type of organization method. [CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

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

Inspector Observations: *Menu lacks consumer advisory and disclosure that oysters are served raw or undercooked. [CA] Consumer advisory shall be provided on menus, brochures, deli case, label statements, table tents, placards, or other effective written means with a disclosure and reminder.*

1) Disclosure: clearly written statement that includes either a description of the animal-derived foods, such as "oysters on the half shell (raw oysters), or identification of animal derived foods marked by an asterisk () directing to a footnote that items are served raw or undercooked, or contain raw or undercooked ingredients*

2) Reminder: clearly written statement that identifies animal-derived foods by asterisk that marks a food note includes one of the following: "Written information regarding the safety of these food items is available upon request " or "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

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

Inspector Observations: *Bulk ingredient food containers in the dry storage area lacked labels. [CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.*

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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: Facility lacks test strips to measure sanitizer concentrations. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: Pressurized cylinders in the dry storage by the rear door and at the corner of the bar observed not securely fastened to rigid struction.[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: The following equipment were installed at the bar area, previously service station, without submitting plans to this department to obtain approval:

Follow-up By
04/28/2023

- Two ice bins
- Hand wash station
- Three-compartment ware wash sink.
- Undercounter dish machine.

Crustacean tanks holding live crab and lobster for human consumption installed and in use, did not have prior approval from plan check.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Submit plans by comply-by date. Further enforcement action may be taken, up to impoundments of entire bar and crustacean holding tank for failure to submit plans or obtain approval by comply-day.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Cooked shrimp	Cook line	170.00 Fahrenheit	
Warm water	Hand wash sinks	101.00 Fahrenheit	
Gumbo	Hot holding unit	145.00 Fahrenheit	Front service area
Cooked noodles	Two-door reach-in refrigerator	41.00 Fahrenheit	
Cajun chowder	Hot holding unit	137.00 Fahrenheit	Front service area
Cooked red potatoes	Two-door upright refrigerator	39.00 Fahrenheit	
Raw marinated chicken	Walk-in refrigerator	34.00 Fahrenheit	
Milk	Three-door food preparation refrigerator	40.00 Fahrenheit	
Cooked crawfish	Walk-in refrigerator	40.00 Fahrenheit	
Live clams	Two-door reach-in refrigerator	40.00 Fahrenheit	
Cooked mussels	Two-door reach-in refrigerator	40.00 Fahrenheit	
Raw marinated fish	Three-door food preparation refrigerator	41.00 Fahrenheit	Top insert
Raw marinated chicken	Three-door food preparation refrigerator	41.00 Fahrenheit	Top insert
Cooked corn	Walk-in refrigerator	39.00 Fahrenheit	
Live clams	Walk-in refrigerator	36.00 Fahrenheit	
Live oysters	Walk-in refrigerator	38.00 Fahrenheit	
Hot water	Three-compartment sink	120.00 Fahrenheit	
Cooked rice	Rice cooker	148.00 Fahrenheit	Front service area
Quaternary ammonia	Three-compartment sink	200.00 PPM	
Ranch dressing	Three-door reach-in	37.00 Fahrenheit	Front service area
Cooked lobster	Two-door upright refrigerator	38.00 Fahrenheit	
Cooked red potatoes	Walk-in refrigerator	39.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: After Bar and Grill

NEW OWNER: After Bar and Grill, LLC.

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,435.00 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.

The Environmental Health Permit will be effective: 04/01/2023 - 03/31/2024 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 03/28/2023*

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

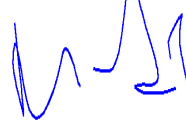
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **4/11/2023**. 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: Hugo S.
Co-owner
Signed On: March 28, 2023