

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 FA0278431 - CAJUN BISTRO 7	Site Address 3005 SILVER CREEK RD 116, SAN JOSE, CA 95121	Inspection Date 09/04/2025
Program PR0420633 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CAJUN BISTRO 7	Inspection Time 16:30 - 17:30
Inspected By MARCELA MASRI	Inspection Type LIMITED INSPECTION	Consent By HUY NGUYEN

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

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

Inspector Observations: FOUND THE MUSSELS AT 72F, THE OYSTERS AT 62F, ON THE FLOOR IN THE KITCHEN, THE SHRIMP AT 51F AND THE COOKED NOODLES AT 67F AT THE FOOD PREP SINK. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: THE OPERATOR STATES THEY HAVE BEEN OUT OF TEMPERATURE FOR ABOUT HALF AN HOUR. SA: THEY WERE RELOCATED TO THE REFRIGERATOR.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: FOUND COCKROACHES THROUGHOUT THE FACILITY AT: THE HAND WASH SINK IN THE KITCHEN, ON THE FLOOR IN THE DRY STORAGE AREA BELOW DRY STORAGE SHELVES, ON THE HALL WAY TOWARDS THE RESTROOM, OUTSIDE THE WALK IN COOLER. [CA] FOOD FACILITIES SHALL NOT HAVE ANY COCKROACHES ON THE PREMISES. REMOVE THE COCKROACHES, CLEAN THE FACILITY, MOVE THE EQUIPMENT TO CHECK AND SEAL ANY GAPS OR CREVICES ON THE WALLS, FLOORS AND CEILINGS WHERE THE COCKROACHES MAY BE ENTERING THE BUILDING. DISCARD ANY FOOD THAT MAY BE CONTAMINATED BY THE COCKROACHES. REMOVE ANY UNUSED EQUIPMENT OR CLUTTER. REMOVE ANY ENCRUSTED FOOD ON THE FOOD PREPARATION TABLES, UNDER EQUIPMENT, ON THE FLOORS AND WALLS. CLEAN AND SANITIZE ALL SURFACES PRIOR TO CONTACTING THE DEPARTMENT. NOTE: ONE RE-INSPECTION WILL BE FREE OF CHARGE, IF ADDITIONAL RE-INSPECTIONS ARE NEEDED FOR THE SAME ISSUE, THEY WILL BE CHARGED AT \$298 PER HOUR DURING BUSINESS HOURS, MINIMUM ONE HOUR OR OR \$645/2-HOUR MINIMUM DURING NON-BUSINESS HOURS, AND UPON INSPECTOR AVAILABILITY. CALL MARCELA AT 408-687-3451 WHEN READY FOR A RE-INSPECTION.

Minor Violations

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)

Inspector Observations: FOUND THE CRAWFISH BEING SEPARATED (DEAD/ALIVE) ON THE FLOOR IN THE KITCHEN. FOUND THE OYSTERS ON THE FLOOR AND THE MUSSELS ON THE FLOOR. [CA] ENSURE TO DO THIS ACTIVITY ON THE FOOD PREPARATION TABLE OR SINK.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
SHRIMP	FOOD PREP SINK	51.00 Fahrenheit	
OYSTERS	ON THE FLOOR	62.00 Fahrenheit	
MUSSELS	ON THE FLOOR	72.00 Fahrenheit	
COOKED NOODLES	FOOD PREP SINK	67.00 Fahrenheit	

Overall Comments:

1. FOUND MICE DROPPINGS: IN THE FOLLOWING AREAS: THE HAND WASH SINK IN THE KITCHEN, ON THE FLOOR IN THE DRY STORAGE AREA BELOW DRY STORAGE SHELVES, ON THE HALL WAY TOWARDS THE RESTROOM. OUTSIDE THE WALK IN COOLER.

2. PHOTOGRAPHS: TAKEN FOR DOCUMENTATION PURPOSES.

3. SUPERVISOR NOTIFIED; PRISCILLA

OFFICIAL INSPECTION REPORT

Facility FA0278431 - CAJUN BISTRO 7	Site Address 3005 SILVER CREEK RD 116, SAN JOSE, CA 95121	Inspection Date 09/04/2025
Program PR0420633 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CAJUN BISTRO 7	Inspection Time 16:30 - 17:30

4. NOTIFICATION: THE PERSON IN CHARGE DURING INSPECTION, QUYNH PHAN AND THE OWNER BY PHONE: HANH NGUYEN, HAVE BEEN INFORMED THAT THE FACILITY MUST CLOSE IMMEDIATELY.

THE PREMISES OF EACH FOOD FACILITY MUST BE MAINTAINED FREE OF VERMIN. A FACILITY CANNOT OPERATE IF THERE IS A VERMIN INFESTATION THAT LEADS TO CONTAMINATION OF FOOD CONTACT SURFACES, PACKAGING, UTENTILS, FOOD EQUIPMENT, OR ADULTERATION OF FOOD. THE FACILITY IS REQUIRED TO CEASE OPERATIONS IMMEDIATELY AND MUST REMAIN CLOSED UNTIL ALL CORRECTIVE ACTIONS ON THE PROVIDED CHECKLIST ARE COMPLETED.

REQUIREMENTS BEFORE REOPENING:

1. EMAIL THE SIGNED AND COMPLETED REOPENING CHECKLIST TO THE ASSIGNED INSPECTOR.

2. SUBMIT A COPY OF THE PEST CONTROL REPORT FROM A LICENSED PROVIDER.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/18/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: HUY NGUYEN
OWNER
Signed On: September 04, 2025