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 08/12/2022
Program PR0420633 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		3 - FP11	Owner Name CAJUN BISTRO 7	Inspection Time 13:10 - 14:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HANH		



Comments and Observations

Major Violations

Cited On: 08/10/2022

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

Compliance of this violation has been verified on: 08/12/2022

Cited On: 08/10/2022

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, 14125(b), 114141

Compliance of this violation has been verified on: 08/12/2022

Cited On: 08/10/2022

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

This violation found not in compliance on 08/12/2022. See details below.

Cited On: 08/12/2022

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

Inspector Observations: Cockroach activity observed in the following areas:

Follow-up By 08/16/2022

- One live adult on wall behind the single-door preparation refrigerator.
- 5+ live cockroaches observed on the underside of the food preparation table across from the hand wash station.
- 3+ live juveniles and nymphs observed on wall above the food preparation sink crawling out of the wall mounted shelves and into the plastics joining the FRP walls.
- 5+ live adults and juveniles observed on the top hinges of the two-door upright refrigerator on the cook line side.
- One live observed inside wall mounted fan above the two-door reach-in refrigerator.
- Two live nymphs observed crawling on floor underneath the dry storage racks.
- One live nymph observed crawling on wall adjacent to the water heater.
- Multiple antennas observed in-between crevice of the ceiling panel and wall splitting the two-door upright refrigerator and food preparation sink.

Facility is to remain closed until vermin infestation is completely abated.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. Clean and sanitize area of dead cockroaches or old droppings.

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

- On-site for follow-up inspection after facility was closed due to vermin during a routine inspection on 8/10/2022.

OFFICIAL INSPECTION REPORT

Facility FA0278431 - CAJUN BISTRO 7	Site Address 3005 SILVER CREEK RD 116, SAN JOSE, CA 95121	Inspection Date 08/12/2022
Program PR0420633 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3	Owner Name CAJUN BISTRO 7	Inspection Time 13:10 - 14:00

- Facility is to remain closed until vermin infestation is completely abated.
- Subsequent follow-up inspection shall be billed at \$219/hour during normal business hour, Monday Friday 7:30 AM to 5:00 PM, or \$493/hour during non-business hours, and upon inspector availability.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

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 8/26/2022. 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: Hanh

Manager

Signed On: August 12, 2022