

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 FA0202641 - CAJUN CRACKIN		Site Address 275 RANCH DR, MILPITAS, CA 95035		Inspection Date 11/12/2025	
Program PR0306607 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CAJUN CRACKIN		Inspection Time 13:50 - 16:05
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By TRISHA	FSC THANH THANH LY 02/06/2027		

Placard Color & Score GREEN 71

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		
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			N
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	X	
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		
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
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		X
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

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

Inspector Observations: 1) In the hot holding steam table across from the cookline: measured internal temperatures of cajun sauce, melted butter, and garlic + butter (heat-treated) to be approximately 115F. Operator stated items had been held since 10am today (more than 4 hours prior).

2) Inside the leftmost prep unit in the cooking area: measured internal temperature of sausages, potatoes, boiled eggs, raw shrimp, crawfish, and clams to be 45 - 52F. Operator stated door had been opening constantly during the lunch rush (lunch begins at 12pm). (Note: ambient temperature of this prep unit measured 40F after a probe thermometer was left inside with the doors shut for 30 minutes).

3) (Minor violation): Measured internal temperature of crab and noodles in the glass door refrigerator to be 45F. Operator stated they had been inside this unit for less than 4 hours.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above. The items in the steam table (cajun sauce, melted butter, and garlic + butter mixture were voluntarily discarded. See VC&D form.

Adjust the temperature of refrigerators so that they can maintain foods at 41F and below even during busy prep times.

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: Chlorine measured 0ppm in the bar's dishwasher. The dishwasher was run 3 times.

[CA] Repair dishwasher so that it can sanitize dishes at 50ppm chlorine. Until the machine is repaired, dishes may be washed and rinsed in the machine, but must be manually sanitized in the 3-compartment sink in 100ppm chlorine.

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

Inspector Observations: Observed batches of clams and oysters were stored on ice display/prep units without their tags (tags were available for review in the office).

[CA] Tags (or copies of tags) must remain with all shellstock at all times for traceability.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed approximately 5-7 flies in the kitchen during the inspection.

[CA] Keep facility clear of flies.

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: Observed raw shrimp was stored above cooked crawfish meat inside the upright freezer.

[CA] Store raw animal products below and away from ready-to-eat foods to prevent cross-contamination.

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

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Inspector Observations: Observed the 3-compartment warewashing sink was being used as a food prep sink (observed corn being stored/prepped on the side drainboards and inside the sink).

[CA] Do not use this sink for food prep. Use the nearby 2-compartment food prep sink for food prep. *REPEAT VIOLATION*

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: Observed a paper cup was used as a scoop inside a bowl of salt and pepper.

[CA] Use approved scoops with handles to prevent cross-contamination.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: A metal probe thermometer was not available upon request.

[CA] Ensure a metal probe thermometer is readily available to measure internal food temperatures.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed large puddles of water on the floor in the rear prep area, around the 3-compartment sink and 2-compartment sink. Operator stated that water splatters onto the floor from the drain pipe when the sink is turned on.

[CA] Repair/adjust drain pipe so that water does not run onto the floor.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed mop was stored inside mop bucket full of water.

[CA] When not in use, mops must be stored so that they can air-dry.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
WARM WATER	HANDSINK	100.00 Fahrenheit	
CRAB, NOODLES	GLASS DOOR REFRIGERATOR	45.00 Fahrenheit	HELD LESS THAN 4 HOURS
CLAMS, SHRIMP, MILK, CRAWFISH, EGGS	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK WAREWASHING SINK, BAR 3-COMPARTMENT SINK, 2-COMPARTMENT PREP SINK, 2-COMPARTMENT WAREWASHING SINK	120.00 Fahrenheit	
AMBIENT TEMPERATURE OF REFRIGERATOR, LEFT PREP UNIT	LEFT PREP UNIT	40.00 Fahrenheit	MEASURED WITH PROBE THERMOMETER AFTER DOOR LEFT CLOSED FOR 30 MINUTES
CHLORINE	DISHWASHER, MAIN KITCHEN	50.00 PPM	
MELTED BUTTER, BUTTER AND GARLIC (HEAT-TREATED), CAJUN SAUCE (HEAT-TREATED)	STEAM TABLES ACROSS FROM COOKING EQUIPMENT	115.00 Fahrenheit	HELD SINCE 10AM, MORE THAN 4 HOURS PRIOR
CHLORINE	DISHWASHER, BAR	0.00 PPM	DISHWASHER WAS RUN 3 TIMES
RAW SEAFOOD, SLICED TOMATOES	RIGHT PREP UNIT	39.00 Fahrenheit	
RICE	RICE COOKER	145.00 Fahrenheit	
SAUSAGE, POTATOES, BOILED EGGS, CLAMS, RAW SHRIMP	LEFT PREP UNIT	45.00 Fahrenheit	45 - 51F, HELD FOR LESS THAN 4 HOURS

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Overall Comments:

Ensure all employees' food handler cards/food safety certificates are stored together in one location for review.
Repeat violations may result in enforcement action, including office hearings.

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 **11/26/2025**. 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.

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: Trisha Nguyen
Shift Lead

Signed On: November 12, 2025