

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 04/12/2022 | | Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 88 </div> | | |
| Program PR0383398 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | | | Owner Name CAJUN CRACKIN | | Inspection Time 15:00 - 16:15 | | | |
| Inspected By HENRY LUU | | Inspection Type ROUTINE INSPECTION | | Consent By JESSICA | | | | FSC Benny Yang 9/30/2023 |

| RISK FACTORS AND INTERVENTIONS | | IN | OUT | | COS/SA | N/O | N/A | PBI |
|--------------------------------|---|----|-------|-------|--------|-----|-----|-----|
| | | | Major | Minor | | | | |
| K01 | Demonstration of knowledge; food safety certification | X | | | | | | S |
| K02 | Communicable disease; reporting/restriction/exclusion | X | | | | | | S |
| K03 | No discharge from eyes, nose, mouth | X | | | | | | S |
| 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 | | | | | | |
| K07 | Proper hot and cold holding temperatures | X | | | | | | |
| K08 | Time as a public health control; procedures & records | | | | | | X | |
| K09 | Proper cooling methods | X | | | | | | N |
| 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 | 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 | | |
| 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

No major violations were observed during this inspection.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Multiple opened and uncovered employee beverages found at the following areas:

- One cup stored on top of the preparation refrigerator across from the deep fryer.
- Two cups stored on preparation table across from the two-wok cook line in back of the kitchen.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Utilize cups with lids and straws.

***** Repeat violation *****

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

Inspector Observations: Hot water at the following locations measured below 120F.

- Three-compartment ware wash sink in kitchen - 115F.
- Two-compartment food preparation sink - 113F.
- Three-compartment ware wash sink at bar - 108F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120F measured from the faucet throughout facility except at handwash sinks.

***** Repeat violation *****

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

Inspector Observations: Multiple large white barrels for food ingredients lacked labels identifying food ingredient. One bulk bag of ingredients stored folded over closed. [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. Store open bulk foods in approved NSF containers with tight fitting lids.

***** Repeat violation *****

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: Clean utensils observed stored wedged between preparation refrigerator and two-door reach-in refrigerator. [CA] Properly store utensils and equipment in a clean and sanitary manner.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Bar area installed with the following equipment without submittal or approval from DEH plan review:

- Two ice bins
- One hand wash sink.
- One three-compartment ware wash sink.
- One under counter Ecolab mechanical ware wash machine.

[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.

***** Violation was noted on 6/22/2021 and on 10/18/2021. Submit plan review within 14 days. Failure to submit plans will result in impounding of the bar and all equipments *****

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|----------------------------|
| Follow-up By 04/26/2022 |
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Performance-Based Inspection Questions

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Needs Improvement - Proper cooling methods.

Measured Observations

| Item | Location | Measurement | Comments |
|--------------------------|--------------------------------|-------------------|------------|
| Gumbo soup | Hot holding unit | 148.00 Fahrenheit | |
| Blanched corn on the cob | Two-door upright refrigerator | 39.00 Fahrenheit | |
| Raw clams | Two-door reach-in refrigerator | 36.00 Fahrenheit | |
| Cooked sausage | Two-door upright refrigerator | 39.00 Fahrenheit | |
| Raw fish | Preparation refrigerator | 40.00 Fahrenheit | |
| Cooked whole potatoes | Two-door upright refrigerator | 36.00 Fahrenheit | |
| Boiled eggs | Two-door upright refrigerator | 38.00 Fahrenheit | |
| Cooked crawfish | Cooked sausage | 40.00 Fahrenheit | |
| Cooked sausage | Walk-in refrigerator | 36.00 Fahrenheit | |
| Blanched corn on the cob | Cooked sausage | 36.00 Fahrenheit | |
| Cajun chowder | Hot holding unit | 155.00 Fahrenheit | |
| Raw shrimp | Two-door reach-in refrigerator | 40.00 Fahrenheit | |
| Raw marinated calamari | Preparation refrigerator | 41.00 Fahrenheit | |
| Snow crab legs | Two-door upright refrigerator | 38.00 Fahrenheit | |
| Raw mussels | Cooked sausage | 39.00 Fahrenheit | |
| Chlorine sanitizer | Three-compartment sink | 100.00 PPM | |
| Chlorine sanitizer | Mechanical ware wash | 50.00 PPM | Bar |
| Oysters on half shell | Cooked sausage | 37.00 Fahrenheit | |
| Raw chicken wings | Preparation refrigerator | 41.00 Fahrenheit | Top insert |
| Cooked mussels | Two-door reach-in refrigerator | 38.00 Fahrenheit | |
| House special sauce | Hot holding unit | 137.00 Fahrenheit | |
| Raw shrimp | Cooked sausage | 39.00 Fahrenheit | |
| Cooked portioned noodles | Two-door reach-in refrigerator | 41.00 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 **4/26/2022**. 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.

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: Jessica
Manager
Signed On: April 12, 2022