

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 FA0269529 - BLUE WATER SEAFOOD AND CRAB		Site Address 4180 N FIRST ST 10, SAN JOSE, CA 95134		Inspection Date 06/11/2026	
Program PR0401033 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name VALLEY BLUE CRAB INC		Inspection Time 14:25 - 16:45
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By SARAH	FSC Craig Guynes 12/01/2026		

Placard Color & Score
RED
54

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	X			N
K06 Adequate handwash facilities supplied, accessible			X	X			
K07 Proper hot and cold holding temperatures		X		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				S
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display		X		X			N
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					S

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	X	
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	X	
K34 Warewash facilities: installed/maintained; test strips		
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	X	
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	
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:

At the right-side steam table (oriented facing the dining area), clam chowder and salsas measured between 112F and 121F. Per staff, items had been taken out of refrigeration, reheated on the stove top, and placed into hot holding approximately 2 hours prior.

Follow-up By
06/16/2026

At the preparation refrigerator near the cook-line, pico de gallo, shredded cheese, raw beef, calamari, soft boiled eggs, and sliced cantaloupe measured between 44F and 49F. Ambient of the unit measured 46F via probe. Per staff, some of the items had been maintained inside the unit since 9:00AM this morning, and other had been placed into the unit less than 1.5 hours prior.

In the drawer coolers directly underneath the grill, sliced cheese measured between 48F and 49F, and various types of fish, calamari, and shrimp measured between 44F and 45F. Per staff, items had been placed into refrigeration at the start of lunch service, approximately 3.5 hours prior.

At the upper inserts of the open-top prep cooler adjacent to the fryers, fish, calamari, and shrimp measured between 44F and 46F. Per staff, items had been refilled prior to lunch service, approximately 3.5 hours prior.

In the walk-in cooler, numerous potentially hazardous foods measured 43F. Ambient of the unit measured 43F via probe. Per staff, ambient of the unit had read at 40F until approximately 1 hour prior, during which a large delivery of beer arrived and the door had been repeatedly opened and closed.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Some potentially hazardous foods were voluntarily discarded due to time and temperature abuse. All other potentially hazardous foods relocated to working refrigeration. After leaving the unit closed for approximately 1 hour, ambient of the walk-in cooler measured 41F. Continue to monitor using available internal and probe thermometers.

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

In the oyster refrigerator, one metal container of oysters, and one yellow mesh bag of oysters observed stored without tags.

Shell stock tags could not be provided. Per an employee, the tags for these particular batches may have accidentally been thrown away.

Follow-up By
06/16/2026

[CA] Molluscan shellfish shall have shellstock tags and shall be properly stored and displayed, all shellstock tags shall be kept in chronological order for 90 days after harvest date. Maintain shell stock tags with correlated batches of shell stock.

[COS] Oysters were voluntarily discarded.

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

Inspector Observations:

1. Observed Vermin: Documented in the following areas:

- 10+ live German cockroaches of varying life stages in the electrical conduits/wiring of the two-door under-counter refrigeration unit, behind the back panel, located directly across from the main cook-line
- 1 live adult cockroach crawling underneath the aforementioned refrigeration unit
- 1 live juvenile cockroach crawling on the floor at the back preparation area, near the oyster refrigerator
- Dead nymph cockroaches under refrigeration units at the main cook-line

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- Cockroach droppings observed on the wall at the back preparation area, behind the two-door upright cooler and one-door upright freezer

Per the owner, facility receives a weekly pest control service from Orkin. Pest control service report from Orkin conducted on 6/4/2026 was provided for review, stating that the facility was treated and German cockroach activity was observed.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: J. Rubingh

4. Notification: The people in charge during inspection, Sarah and Craig, have been informed that the facility must close immediately.

[CA]: 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, utensils, 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.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed handling raw oysters, then did not wash hands thereafter until prompted to.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) After using the toilet room.**
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.**
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled equipment or utensils.**
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
- (8) When switching between working with raw food and working with ready-to-eat food.**
- (9) Before initially donning gloves for working with food.**
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.**
- (11) After engaging in other activities that contaminate the hands.**

[COS] Employee properly washed hands.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Hand sink at the back preparation area near the oyster refrigerator lacked soap.

***Note: Additional, properly stocked hand wash sink was available nearby**

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] Soap dispenser refilled.

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

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Inspector Observations:

1. Chlorine sanitizer measured 0 ppm in the under-counter bar dishwasher while not in active use to wash dishes.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

2. Accumulation of brown buildup on soda machine dispenser nozzles.

[CA] Food contact surfaces shall be maintained clean.

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

Inspector Observations:

Water measured at a maximum of 82F at the hand sink to the left of the fryer cook-line.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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:

Raw shell eggs stored directly over tortillas and sliced vegetables in the two-door under-counter cooler across from the cook-line.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Observed the use of unapproved cockroach chemical bait stations.

[CA] Discontinue the use of unapproved insecticides. Work with pest control to apply approved chemicals.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Heavy accumulation of grease on the casters underneath the fryer units at the side cook-line.

[CA] Nonfood contact surfaces shall be maintained clean to prevent the attraction of vermin.

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:

Ambient of the walk-in cooler measured 43F via probe. Ambient of the prep cooler near the cook-line measured 46F via probe.

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Heavy accumulation of grease on the hood filters above the cook-line.

[CA] Clean regularly to prevent the attraction of vermin, and to allow for the adequate ventilation of heat/grease.

Performance-Based Inspection Questions

Needs Improvement - Compliance with shell stock tags, condition, display.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
lobster soup	steam table - left side	165.00 Fahrenheit	
imitation crab	two-door upright cooler - back kitchen	41.00 Fahrenheit	
chlorine sanitizer	under-counter dishwasher - bar	0.00 PPM	
crab mushroom balls	prep cooler	45.00 Fahrenheit	
frozen lobster	walk-in freezer	0.00 Fahrenheit	
clam chowder	steam table - right side	118.00 Fahrenheit	
shredded cheese	prep cooler	46.00 Fahrenheit	
raw steak	drawer cooler - left	40.00 Fahrenheit	
crab soup	steam table - left side	163.00 Fahrenheit	
pico de gallo	prep cooler	46.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher - kitchen	50.00 PPM	
hot water	three compartment sink	120.00 Fahrenheit	
warm water	hand sink - service line	100.00 Fahrenheit	
calamari	two-door under-counter cooler	39.00 Fahrenheit	
salsas	steam table - right side	112.00 Fahrenheit	112F-121F
raw salmon	drawer cooler - right	44.00 Fahrenheit	
crab balls	upright two-door freezer - back left kitchen	12.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
raw salmon	two-door under-counter cooler	39.00 Fahrenheit	
sliced cheese	drawer cooler - middle	48.00 Fahrenheit	48F-49F
ambient	walk-in cooler	43.00 Fahrenheit	remeasured 41F
frozen scallops	upright freezer - back kitchen	10.00 Fahrenheit	

Overall Comments:

Facility is hereby closed owing to evidence of a cockroach infestation.

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.

The following must be provided prior to reopening:

- 1. The signed and completed Reopening Checklist***
- 2. A copy of the pest control report from a licensed provider, stating that facility has been treated and that all vermin activity has been abated***
- 3. Aforementioned documentation emailed to DEHWEB@deh.sccgov.org***

A follow-up inspection must be conducted prior to facility reopening. A period of no less than 24 hours must pass prior to the follow-up inspection being conducted. Call the main line at (408)-918-3400 to schedule during business hours. Business card provided.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

A facility found in operation after having its permit suspended may be subject to a penalty of three times the facility's normal operating permit fee.

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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 **6/25/2026**. 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: Irene Shen
Owner

Signed On: June 11, 2026