

**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 FA0208733 - EAT EAT SEAFOOD & CRAWFISH		Site Address 3126 SENTER RD, SAN JOSE, CA 95111	Inspection Date 02/25/2020
Program PR0306925 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name ANAN HOUSE INC	Inspection Time 09:00 - 10:00
Inspected By LAWRENCE DODSON	Inspection Type FOLLOW-UP INSPECTION	Consent By THUAN TRUONG	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 02/21/2020

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

**Compliance of this violation has been verified on: 02/25/2020**

Cited On: 02/21/2020

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

**Compliance of this violation has been verified on: 02/25/2020**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
minced pork	hot holding unit	160.00 Fahrenheit	
quail eggs	hot holding unit	135.00 Fahrenheit	

**Overall Comments:**

*Follow up inspection conducted to verify the major violations from the previous inspection on 02/21/2020 were corrected.*

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 **3/10/2020**. 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: Thuan Truong  
owner

Signed On: February 25, 2020