

# 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 FA0268097 - THE BOILING CRAB	Site Address 71 CURTNER AV #20, SAN JOSE, CA 95125	Inspection Date 07/12/2023
Program PR0395646 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SEADRIFT SEAFOOD, INC	Inspection Time 15:15 - 15:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By ANDY H.

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 07/06/2023

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Compliance of this violation has been verified on: 07/12/2023**

Cited On: 07/06/2023

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

**Compliance of this violation has been verified on: 07/12/2023**

Cited On: 07/06/2023

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Compliance of this violation has been verified on: 07/12/2023**

#### Minor Violations

N/A

#### Measured Observations

Item	Location	Measurement	Comments
Craw-fish	Ice bath	39.00 Fahrenheit	
Boiled eggs	Walk in	40.00 Fahrenheit	
Shelled eggs	Under counter refrigeration	41.00 Fahrenheit	

#### Overall Comments:

***This is a follow up inspection to verify that all major violations mentioned on 7/12/23 have been addressed. Major violations have been addressed and found within compliance:***

***- K05: Hands clean, properly washed; gloves used properly. Observed employees washing hands properly and using gloves properly. Single pair of gloves noted on employees hands at the time of inspection. Procedures for handling ready to eat foods and raw foods have been changed as well. Employee managing only raw foods will do that task and employee doing ready to eat foods will do that task.***

***- K07: Proper hot and cold holding temperatures. See measured observations for craw-fish. More ice is added to the top and bottom of the craw-fish within the ice bath.***

***- K09: Proper cooling methods. See measured observations of cooled eggs. Recommend to employees to portion out small batches of eggs to cool and use metal containers to cool.***

***Continue working on all other violations mentioned on 7/6/23 inspection report.***

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 **7/26/2023**. 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.

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## 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



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**Received By:** Andy H.  
Manager

**Signed On:** July 12, 2023