

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 11/21/2024		Placard Color & Score <div style="background-color: green; color: black; padding: 10px; text-align: center;"> GREEN 85 </div>		
Program PR0395646 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SEADRIFT SEAFOOD, INC		Inspection Time 15:05 - 16:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ANDY				FSC Cuong Nguyen 07/21/2028

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			S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
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	
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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: *REPEAT VIOLATION*

1. Rice in rice cooker measured at 129F. Per staff, rice was cooked approximately 2 hours prior to measurement.

[CA]: Potentially Hazardous Food (PHFs) shall be hot held at 135F or above at all times.

[COS]: Rice was time marked to be discarded on the 4th hour after it was removed from temperature control.

2. At the rear bar, tartar sauce (measured at 51F) and tomato sauce (measured at 56F) bottles are not in direct contact with ice bath. Manager stated food items were placed in ice bath approximately 1 hour prior to measurement.

At the cashier line, ranch in to go containers measured at 64F. Staff stated ranch were placed at the cashier line approximately 40 minutes prior to measurement.

[CA]: PHFs shall be cold held at 41F or below at all times. Ensure proper ice bath is conducted in which food containers are sufficiently submerged and in direct contact with ice bath.

[COS]: PHF's were relocated to cooling units to rapidly cool down.

Minor Violations

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Leak observed at the 3 compartment sink's drain pipe. Wastewater being collected in a plastic bucket.

[CA]: Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

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

Inspector Observations: Multiple containers of food stored directly on the floor in the walk in freezer. Container of garlic stored directly on the floor at the food prep area.

[CA]: Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks)

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wet and soiled wiping cloth stored on work surface in between use.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
ranch	6 door reach in	39.00 Fahrenheit	
king crab	cooler chest	24.00 Fahrenheit	
cat fish	final cooking temp	152.00 Fahrenheit	
ambient temp	1 door reach in	41.00 Fahrenheit	
water	prep sink	125.00 Fahrenheit	
boiled egg, raw chicken wings, raw fish	walk in cooler	35.00 Fahrenheit	35F - 40F
raw calamari, raw shrimp	3 door undercounter	41.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
gumbo soup	warmer 1	180.00 Fahrenheit	
rice	rice cooker	169.00 Fahrenheit	
water	hand sink next to prep sink	105.00 Fahrenheit	
Quat sanitizer	sanitizer bucket cook line	200.00 PPM	
butter	warmer 2	147.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
boiled egg, shrimp	ice bath	37.00 Fahrenheit	37F - 41F
shrimp	ice bath at cook line	40.00 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 **12/5/2024**. 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: Andy Hua
Manager
Signed On: November 21, 2024