

**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**

<b>Facility</b> FA0278431 - CAJUN BISTRO 7		<b>Site Address</b> 3005 SILVER CREEK RD 116, SAN JOSE, CA 95121		<b>Inspection Date</b> 01/19/2023	
<b>Program</b> PR0420633 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> CAJUN BISTRO 7		<b>Inspection Time</b> 11:30 - 13:00
<b>Inspected By</b> GUILLERMO VAZQUEZ	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> SAM S.	<b>FSC</b> Hanh N. 8/1/24		

**Placard Color & Score**  
**YELLOW**  
**67**

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						
K04 Proper eating, tasting, drinking, tobacco use			X				
K05 Hands clean, properly washed; gloves used properly		X					
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures			X				
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					N
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		
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		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		X
K39 Thermometers provided, accurate		X
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		X
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

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

**Inspector Observations: Employee did not wash hand after eating and went to washing dishes.**

**[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required after eating.**

**[SA] Instructed employee to wash hands properly.**

Follow-up By  
01/24/2023

K14 - 8 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

**Inspector Observations: Dish washer was measured at 0PPM at the time of inspection. Dishes inside of dish washer, actively using.**

**[CA] Maintain chlorine in mechanical ware-wash machine at 50 PPM.**

**[SA] Facility will be using 3-Compartment sink to wash, rinse, sanitize.**

Follow-up By  
01/24/2023

### Minor Violations

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

**Inspector Observations: Two employees eating within the kitchen area at the time of inspection.**

**[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Bean sprouts in prep table measured at 47°F at the time of inspection.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above. Have prep table serviced.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Rat droppings on the floor under the dry storage area and under the water heater.**

**[CA] Clean and sanitize area of dead cockroaches or old droppings.**

**Provide most recent pest control report.**

Follow-up By  
01/24/2023

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

**Inspector Observations: Mold like substance on the fan guards of the reach in refrigeration.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

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

**Inspector Observations: 1. Heavy grease build up on the hood system at the time of inspection.**

**[CA] Ventilation hood filters shall be maintained clean and good repair.**

**2. One light bulb is out within the hood system.**

**[CA] Replace light bulb within hood system.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Unable to provide a food probe thermometer at the time of inspection.**

**[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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**Inspector Observations:** *Front doors of the food facility are wide open.*

**[CA]** *Keep front door closed at all times to prevent the entrance and harborage of vermin.*

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash	100.00 Fahrenheit	
Bean sprouts	Prep table	47.00 Fahrenheit	Adjust to 41°F below.
Ranch	Reach in #2	39.00 Fahrenheit	
Raw chicken	Under counter refrigeration	39.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Raw shrimp	Reach in	39.00 Fahrenheit	
Warm water	Restroom	100.00 Fahrenheit	
Rice	Rice warmer	163.00 Fahrenheit	
Milk	Reach in #2	38.00 Fahrenheit	
Raw steak	Under counter refrigeration	39.00 Fahrenheit	
Hot water	3-Compartment	120.00 Fahrenheit	
Cooked steak	Cook line	162.00 Fahrenheit	Final cook temperature.
Sanitizer (Chlorine)	Dish washer	0.00 PPM	Adjust to 50PPM.

## 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 **2/2/2023**. 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.

### Legend:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Sam S.  
PIC

**Signed On:** January 19, 2023