

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

- No Placard Color



OFFICIAL INSPECTION REPORT

Facility FA0271275 - CRAWFISH LA		Site Address 2857 SENTER RD N, SAN JOSE, CA 95111	Inspection Date 05/15/2026
Program PR0409577 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name WHITE BAMBOO	Inspection Time 17:00 - 17:30
Inspected By MARCELA MASRI	Inspection Type FOLLOW-UP INSPECTION	Consent By DANG LUC	

Placard Color & Score N/A N/A
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Comments and Observations

Major Violations

Cited On: 05/15/2026

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

Inspector Observations: FOUND SHELLED EGGS AT 75F ON THE FOOD PREPARATION TABLE. FOUND THE MAYO AT 77F STORED ON THE FOOD PREP TABLE IN THE KITCHEN.[CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. THE EGGS WERE RETURNED TO THE REFRIGERATOR AS WELL AS THE MAYO. NOTE: THE EGGS AND MAYO WERE OUT OF TEMPERATURE CONTROL FOR LESS THAN AN HOUR, PER OPERATOR.

Cited On: 05/15/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 05/15/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	

Overall Comments:

FOLLOW UP INSPECTION FROM EARLIER TODAY IN WHICH THIS FACILITY WAS CLOSED DUE TO HAVING NO HOT WATER (120F MINIMUM AT THE 3 COMPARTMENT SINK),

FINDINGS: THE HOT WATER HEATER WAS SERVICED AND IT CAN NOW PROVIDE HOT WATER AT 120F AT THE 3 COMPARTMENT SINK AND 100 AT THE HAND WASH SINK.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **5/29/2026**. 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.

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: DANG LUC
 OWNER
Signed On: May 15, 2026