

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 FA0271275 - CRAWFISH LA		Site Address 2857 SENTER RD N, SAN JOSE, CA 95111		Inspection Date 07/31/2026		Placard Color & Score RED 62		
Program PR0409577 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name WHITE BAMBOO		Inspection Time 13:00 - 14:15			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By DANG LUC				FSC ANH THU NIKKI TRINH 10-27-28

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		X			
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						S
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	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		
K34	Warewash facilities: installed/maintained; test strips	X	
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		
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

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

Inspector Observations: THE FOOD EMPLOYEE TOUCHED HER EARS THEN PROCEEDED TO CUT LEMON GRASS. [CA] HAND WASHING IS REQUIRED AFTER THE HANDS HAVE TOUCHED BODY PARTS. COS

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

Inspector Observations: FOUND THE HOT WATER AT 78F AT THE 3-COMPARTMENT SINK. [CA] PROVIDE HOT WATER AT 120F AT THE 3-COMPARTMENT SINK AND FOOD PREPARATION SINK AND 100F AT THE HAND WASH SINK.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: FOUND 2 LIVE BABY COCKROACHES ON THE DRY STORAGE AREA FLOOR. FOUND A DEAD COCKROACH ON A FOOD CONTAINER WITH DRIED FOOD. [CA] FOOD FACILITIES SHALL NOT HAVE ANY COCKROACHES ON THE PREMISES. REMOVE THE COCKROACHES, CLEAN THE FACILITY, MOVE THE EQUIPMENT TO CHECK AND SEAL ANY GAPS OR CREVICES ON THE WALLS, FLOORS AND CEILINGS WHERE THE COCKROACHES MAY BE ENTERING THE BUILDING. DISCARD ANY FOOD THAT MAY BE CONTAMINATED BY THE COCKROACHES. REMOVE ANY UNUSED EQUIPMENT OR CLUTTER. REMOVE ANY ENCRUSTED FOOD ON THE FOOD PREPARATION TABLES, UNDER EQUIPMENT, ON THE FLOORS AND WALLS. CLEAN AND SANITIZE ALL SURFACES PRIOR TO CONTACTING THE DEPARTMENT. NOTE: ONE RE-INSPECTION WILL BE FREE OF CHARGE, IF ADDITIONAL RE-INSPECTIONS ARE NEEDED FOR THE SAME ISSUE, THEY WILL BE CHARGED AT \$282 PER HOUR DURING BUSINESS HOURS, MINIMUM ONE HOUR OR \$645/2-HOUR MINIMUM DURING NON-BUSINESS HOURS, AND UPON INSPECTOR AVAILABILITY.

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: FOUND A DEAD COCKROACH IN THE CONTAINER WITH DRIED ONION. [CA] FOOD SHALL BE FREE OF VERMIN. SEE VC&D

K14 - 3 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, 114125(b), 114141

Inspector Observations: OBSERVED FOOD EMPLOYEE WASH HER HANDS AT THE 3 COMPARTMENT SINK. [CA] USE THE HAND WASH SINK TO WASH HANDS.

OBSERVED THE FOOD EMPLOYEE RINSE THE FROZEN SNAILS AT THE 3 COMPARTMENT SINK. [CA] USE THE FOOD PREPARATION SINK TO RINSE FOOD.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: FOUND TAGS STORED NOT IN CHRONOLOGICAL ORDER. [CA] STORE TAGS IN CHRONOLOGICAL ORDER.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: REPEAT VIOLATION:

THE CONSUMER WARNING FOR RAW FOODS IS MISSING THE IDENTIFICATION OF WHICH FOOD ITEM IS SERVED RAW ON THE MENU. [CA] PROVIDE THE IDENTIFICATION IE: ASTERIK DENOTING THE FOOD SERVED RAW.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

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Inspector Observations: *MISSING THE TEST STRIPS TO MEASURE THE CHLORINE CONCENTRATION AT THE 3 COMPARTMENT SINK. [CA] PROVIDE TEST STRIPS TO MEASURE 100 PPM CHLORINE.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
COOKED SNAIL	COOKING TEMP	173.00 Fahrenheit	
COOKED MUSSELS	SLIDE DOOR REFRIGERATOR	38.00 Fahrenheit	
CORN	SLIDE DOOR REFRIGERATOR	35.00 Fahrenheit	
SNAIL SOUP	REACH IN FREEZER	6.00 Fahrenheit	
COOKED CRAWFISH	SLIDE DOOR REFRIGERATOR	35.00 Fahrenheit	
HOT WATER	HAND WASH SINK	78.00 Fahrenheit	
RAW OYSTER	SERVICE REFRIGERTOR	30.00 Fahrenheit	
SHRIMP	SLIDE DOOR REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	78.00 Fahrenheit	

Overall Comments:

NOTE: THE MENU SHOWS WOOL SNAIL AS A FOOD ITEM, HOWEVER, NO INVOICE WAS AVAILABLE SHOWING THIS ITEM WAS PURCHASED. NO WOOL SNAIL WAS FOUND IN THE FACILITY.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/14/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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
MANAGER
Signed On: July 31, 2026