

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 FA0266744 - BAG O CRAB		Site Address 108 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 02/02/2026
Program PR0393867 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SHAN B GUO	Inspection Time 14:40 - 15:10
Inspected By HAYLEY MENTZ	Inspection Type LIMITED INSPECTION	Consent By PHIL ZHANG	

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

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: Using warewash sink to rinse off noodles, instead of prep sink.

[CA] Rinse food in designated prep sink to prevent cross contamination.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Frozen shrimp thawing in standing water in prep sink.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain.

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

Inspector Observations: No test strips available at time of inspection.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
shrimp	walk-in	35.00 Fahrenheit	
crab	walk-in	35.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
shrimp	prep insert	41.00 Fahrenheit	
rice	rice cooker	170.00 Fahrenheit	
noodles	prep unit	41.00 Fahrenheit	
sausage	cookline	180.00 Fahrenheit	
sauses	walk-in	38.00 Fahrenheit	
crab	2-door under counter	39.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
sausage	walk-in	36.00 Fahrenheit	
sausage	prep insert	40.00 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction with CO0158869

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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 2/16/2026. 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: Phil Zhang
manager

Signed On: February 02, 2026