

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 07/06/2023		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 66 </div>		
Program PR0395646 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SEADRIFT SEAFOOD, INC		Inspection Time 15:30 - 17:15			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By ANDY H.				FSC Cuong N. 8/23/23

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							
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		
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		X
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: Employee was prepping ready to eat foods and washed his gloved hands with sanitizer from the sanitizer bucket. After using the sanitizer on gloves he processed to prep raw shrimp. Employee did not wash hands after using the sanitizer bucket.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required. Discontinue performing this practice and wash hands accordingly.

[SA] Specialist instructed employee to stop prepping food and wash hands properly.

Follow-up By
07/11/2023

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

Inspector Observations: *MINOR*

1. PHFs within the walk in measured between 43-44°F at the time of inspection.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

Recommend having unit serviced.

Follow-up By
07/11/2023

MAJOR

2. Craw-fish within the ice bath were measured at 52°F at the time of inspection.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] PIC added more ice to the ice bath. Temperature is going down where the craw-fish are located.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Boiled eggs within the under counter refrigeration was measured at 67°F at the time of inspection. Per main chef the boiled eggs were cooled at 11:00AM.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[SA] The boiled eggs were VCD. VCD form was provided.

Follow-up By
07/11/2023

Minor Violations

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, 14125(b), 114141

Inspector Observations: Sanitizer within the 3-Compartment sink was measured at 0PPM at the time of inspection. Sanitizer was not being pulled properly from the dispenser. No active ware-washing.

[CA] Maintain chemical solution for manual warewashing at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine and 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium. Actively check sanitizer solution to make sure concentrations are being met.

[COS] PIC changed the sanitizer solution at the dispensing system. Re-measured at 200PPM.

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

Inspector Observations: Shell tags are being placed within a black box and not being filed away in chronological order.

[CA] The identity of the source of shell stock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved record keeping system that keeps the tags or labels in chronological order correlated to the date or dates the shell stock are sold or served.

REPEAT VIOLATION. Failure to comply may result in enforcement action.

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

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Inspector Observations: Sanitizer bucket around the food facility was measured at 0PPM of quats at the time of inspection.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

[COS] PIC changed sanitizer buckets; re-measured at 200PPM of quats.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Hand wash station within the prep area has a leak at the bottom pipping.

[CA] Repair plumbing fixture and maintain in clean and good repair.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Deep fried oyster	Cook line	178.00 Fahrenheit	Final cook temperature.
Warm water	Restroom	100.00 Fahrenheit	
Rice	Rice warmer	164.00 Fahrenheit	
Deep fried shrimp	Cook line	166.00 Fahrenheit	Final cook temperature.
Hot water	3-Compartment	120.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Boiled egg	Ice bath	41.00 Fahrenheit	
Butter sauce	Hot holding	182.00 Fahrenheit	
Raw shrimp	Walk in	44.00 Fahrenheit	Adjust to 41°F below.
Cooked fish	Cook line	168.00 Fahrenheit	Final cook temperature.
Cooked shrimp	Cook line	172.00 Fahrenheit	Final cook temperature.
Boiled eggs (peeled)	Under counter refrigeration	67.00 Fahrenheit	Cooled. Passed 4-hours. VCD.
Crawfish	Ice bath	52.00 Fahrenheit	Adjust to 41°F below. COS
Raw shrimp	Ice bath	46.00 Fahrenheit	Adjust to 41°F below.
Raw oyster	Walk in	43.00 Fahrenheit	Adjust to 41°F below.
Ranch	Reach in	40.00 Fahrenheit	
Chicken strips	Under counter refrigeration	40.00 Fahrenheit	
Raw fish	Under counter refrigeration	41.00 Fahrenheit	
Sausage	Hot holding	188.00 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 **7/20/2023**. 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:

[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: Eloitt C.
Manager

Signed On: July 06, 2023