

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 FA0206997 - KICKIN CRAB		Site Address 1735 E CAPITOL EX, SAN JOSE, CA 95121	Inspection Date 01/23/2025
Program PR0305549 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name VIET SONOMA INC	Inspection Time 17:25 - 17:35
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By FERNANDO LOPEZ	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

In the kitchen area, at the steam table, two pots of melted butter with garlic and heavy cream were observed to be out of temperature control with each measuring between 112-130F. Per PIC, they removed them from the steam table about an hour prior.

[CA] Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

[SA] PIC agreed to discard items after 4 total hours from removal of temperature control.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Butter	Counter (left)	120.00 Fahrenheit	
Butter	Counter (right)	115.00 Fahrenheit	

Overall Comments:

Joint inspection with Marcela M.

A possible food born illness investigation was conducted in conjunction with this limited inspection.

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 **2/6/2025**. 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

Fernando Lopez

Received By: Fernando Lopez
Kitchen Manager
Signed On: January 23, 2025