

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 FA0278431 - CAJUN BISTRO 7	Site Address 3005 SILVER CREEK RD 116, SAN JOSE, CA 95121	Inspection Date 08/17/2022
Program PR0420633 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CAJUN BISTRO 7	Inspection Time 14:00 - 14:55
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HUY

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 08/10/2022

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 08/12/2022

Cited On: 08/10/2022

K14 - 8 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

Compliance of this violation has been verified on: 08/12/2022

Cited On: 08/10/2022

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

This violation found not in compliance on 08/17/2022. See details below.

Cited On: 08/12/2022

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

This violation found not in compliance on 08/17/2022. See details below.

Cited On: 08/17/2022

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

Inspector Observations: Cockroach activity observed in the following areas:

- One dying cockroach observed in crevice on the left door hinge of the two-door upright refrigerator.
- One dying cockroach observed in crevice of the black rubber gasket on the left side of the two-door reach-in refrigerator.
- One dying cockroach observed in crevice on the right door hinge of the food preparation refrigerator.
- Two dying cockroach observed on the underside at the corner of the food preparation table across from the three-compartment sink.

Facility was serviced by pest control on 8/13/2022 and on 8/16/2022. Facility will be serviced again next week, and then weekly until infestation is completely abated. Pest control report was reviewed during follow-up.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. Clean and sanitize area of dead cockroaches or old droppings.

[COS] PIC abated dying cockroaches.

Minor Violations

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	Three-compartment sink	125.00 Fahrenheit	

Overall Comments:

- *On-site for chargeable follow-up inspection after facility was closed for vermin during:*
- *Routine inspection on 8/10/2022.*
- *First follow-up on 8/12/2022.*
- *Second follow-up on 8/13/2022.*
- *Facility is hereby authorized to re-open and resume operations.*
- *Continue to clean and maintained facility free of vermin.*
- *A fourth follow-up inspection will be conducted to verify that infestation has been completely abated.*

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 **8/31/2022**. 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: Huy
PIC

Signed On: August 17, 2022