# **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

K45 Floor, walls, ceilings: built,maintained, clean
 K46 No unapproved private home/living/sleeping quarters
 K47 Signs posted; last inspection report available



Facility					
Program   Prog	PBI				
PR0306925 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	PBI				
NAN RCELA MASRI   ROUTINE INSPECTION   VAN NGUYEN   9-1-27					
RISK FACTORS AND INTERVENTIONS  Ket   Demonstration of knowledge; food safety certification   X   Major   Minor   Cos/sa   N/O   N/A    Ket   Demonstration of knowledge; food safety certification   X   Major   Minor   Cos/sa   N/O   N/A    Ket   Communicable disease; reporting/restriction/exclusion   X   X   X    Ket   Proper eating, tasting, drinking, tobacco use   X   X   X    Ket   Proper eating, tasting, drinking, tobacco use   X   X   X    Ket   Proper eating, tasting, drinking, tobacco use   X   X    Ket   Proper load and cold holding temperatures   X   X    Ket   Proper hot and cold holding temperatures   X   X    Ket   Proper cooking methods   X   X    Ket   Proper cooking time & temperatures   X   X    Ket   Proper cooking time & temperatures   X   X    Ket   Proper reheating procedures for hot holding   X   X    Ket   Proper reheating procedures for hot holding   X   X    Ket   Proper reheating procedures for hot holding   X   X    Ket   Proper reheating procedures (and the service of food   X   X    Ket   Proper reheating procedures (and the service of food   X   X    Ket   Proper reheating procedures (and the service of food   X   X    Ket   Proper reheating procedures (and the service of food   X   X    Ket   Proper reheating procedures (and the service of food   X   X    Ket   Proper reheating procedures (and the service of food   X   X    Ket   Proper reheating procedures (and the service of food   X   X    Ket   Proper reheating procedures (and the service of food   X   X    Ket   Proper reheating procedures (and the service of food   X   X    Ket   Proper reheating procedures (and the service of food   X   X    Ket   Proper reheating procedures (and the service of food   X   X    Ket   Proper reheating procedures (and the service of food   X   X    Ket   Proper reheating procedures (and the service of food   X   X    Ket   Proper reheating procedures (and the service of food   X   X    Ket   Proper reheating procedures (and the service of food   X   X    Ket   Proper reheating procedures (and t					
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Approved thawing methods used; frozen food					
Food separated and protected					
K27 Food separated and protected  K28 Fruits and vegetables washed					
K29 Toxic substances properly identified, stored, used					
K30 Food storage: food storage containers identified X					
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					
K36 Equipment, utensils, linens: Proper storage and use  X Vending machines					
Adequate ventilation/lighting; designated areas, use					
Thermometers provided, accurate					
Wiping cloths: properly used, stored					
Plumbing approved, installed, in good repair; proper backflow devices					
Garbage & refuse properly disposed; facilities maintained					
Toilet facilities: properly constructed, supplied, cleaned					
K44         Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing         X					

Page 1 of 3

#### OFFICIAL INSPECTION REPORT

Facility FA0208733 - EAT EAT SEAFOOD & CRAWFISH	Site Address 3126 SENTER RD, SAN JOSE, CA 95111	Inspection 02/13/20		
Program PR0306925 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3	Owner Name ANAN HOUSE INC	Inspection 16:00 -		
K48 Plan review				
Permits available				
K58 Placard properly displayed/posted				

#### **Comments and Observations**

#### **Major Violations**

No major violations were observed during this inspection.

## **Minor Violations**

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

Inspector Observations: REPEAT VIOLATION:

THE CONSUMER WARNING FOR THE RAW FOODS IS MISSING. [CA] PROVIDE THE CONSUMER WARNING AND REFERENCE WHICH FOOD IS SERVED RAW.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: THE HAND WASH SINK IN THE KITCHEN HAD NO HOT WATER BEING DISPENSED. [CA] ENSURE THE HOT WATER IS DISPENSED AT 100F MINIMUM.COS

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: FOUND FOOD CONTAINERS STORED ON THE FLOOR IN THE WALK IN FREEZER AND IN THE WALK IN COOLER. [CA] STORE ALL FOOD 6 INCHES ABOVE THE FLOOR.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: FOUND A BROKEN SCOOP BEING USED FOR THE MSG. [CA] PROVIDE A SCOOP IN GOOD WORKING ORDER.

FOUND 10 INDIVIDUAL BUTANE BURNERS AND BUTANE CANS IN THE FACILITY. [CA] THE BUTANE BURNERS ARE PROHIBITED TO BE USED IN THE FACILITY. REMOVE THEM FROM THE FACILITY.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185, 114185.3, 114185.4, 114185.5

Inspector Observations: FOUND A PLASTIC BOWL BEING USED TO SCOOP THE RICE FROM THE WORKING CONTAINER. [CA] PROVIDE FOOD GRADE WASHABLE SCOOP WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.

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

Inspector Observations: FOUND COUPLE OF WIPING CLOTHS STORED ON THE FRONT SERVICE COUNTERS. [CA] STORE THE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND THE MOP IN THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## OFFICIAL INSPECTION REPORT

	Site Address 3126 SENTER RD, SAN JOSE, CA 95111		Inspection Date 02/13/2024
Program		Owner Name	Inspection Time
PR0306925 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		ANAN HOUSE INC	16:00 - 17:45

#### **Measured Observations**

<u>ltem</u>	<u>Location</u>	Measurement	Comments
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
SHRIMP	REACH IN FREEZER	31.00 Fahrenheit	
OCTOPUS	REACH IN REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SAUCES	SERVICE REFRIGERATOR	39.00 Fahrenheit	
NOODLES	SERVICE REFRIGERATOR	40.00 Fahrenheit	
BEEF	WALK IN FREEZER	5.00 Fahrenheit	
SHRIMP	WALK IN FREEZER	6.00 Fahrenheit	
EGGS	REACH IN REFRIGERATOR	41.00 Fahrenheit	
WHIPPED CREAM	FRONT GLASS DOOR	40.00 Fahrenheit	
	REFRIGERATOR		
CHICKEN	REACH IN FREEZER	30.00 Fahrenheit	
SHELLFISH	WALK IN COOLER	40.00 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 <a href="https://www.necessary.com/repres

#### 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: THI THUY DUONG HO

PIC

Signed On: February 13, 2024