

# 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

<b>Facility</b> FA0208733 - EAT EAT SEAFOOD & CRAWFISH		<b>Site Address</b> 3126 SENTER RD, SAN JOSE, CA 95111		<b>Inspection Date</b> 01/05/2023		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>71</b> </div>		
<b>Program</b> PR0306925 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> ANAN HOUSE INC		<b>Inspection Time</b> 12:15 - 14:00			
<b>Inspected By</b> GUILLERMO VAZQUEZ		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> TIN N.				<b>FSC</b> Not Available

  

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					N
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						S
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						X	
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	X	X
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	X
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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		X
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

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

**Inspector Observations: (Major) Both hand wash stations within the prep area (cashier and cook line) have issues.**  
**1. Hand wash station within cook line has a damaged paper towel dispenser and soap dispenser.**  
**[CA] Have hand wash station fully stocked at all times.**

Follow-up By  
01/10/2023

**2. Hand wash station next to cashier station is missing a paper towel dispenser.**  
**[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.**

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

**Inspector Observations: Pork grinds in zip lock bags are not an approved food source. Per PIC she thinks they are made at someones home tag (NoyLay Pork Rinds).**  
**[CA] Food must be from an approved source or properly documented. Provide specialist with invoices of product to make sure it is an approved food source.**  
**[SA] PIC moved product off from the sales floor.**

Follow-up By  
01/10/2023

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Manger (Thuan T.) has completed the online portion of the food manger certification and must complete the in person portion.**  
**[CA] Obtain the food manger certification within 60-days. Submit copy to specialist for review. Failure to comply will result in enforcement action.**

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

**Inspector Observations: Raw shrimp being thawed out in ambient temperature at the time of inspection.**  
**[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, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**  
**[COS] PIC moved the shrimp into the prep sink and had running water.**  
**REPEAT VIOLATION. Failure to comply may result in enforcement action.**

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

**Inspector Observations: Plastic container of food being stored on the floor at the time of inspection.**  
**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**  
**REPEAT VIOLATION. Failure to comply may result in enforcement action.**

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations: Peanuts and grilled onions next to cashier station are not labeled properly. Per PIC, both items are packed here within food facility.**  
**[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.**

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

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**Inspector Observations:** Reach in doors have duct tape on top of doors. Per PIC the doors had fallen and got damaged.

**[CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:** Floors in the kitchen area has damaged floor tiles.

**[CA] The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.**

## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

## Measured Observations

Item	Location	Measurement	Comments
Sanitizer (High temp.)	Dish washer	160.00 Fahrenheit	
Crab	Reach in	39.00 Fahrenheit	
Ground beef	Hot holding	142.00 Fahrenheit	
Hot water	3-Compartment	120.00 Fahrenheit	
Shrimp	Reach in #3	39.00 Fahrenheit	
Noodles	Reach in #2	39.00 Fahrenheit	
Clams	Reach in	39.00 Fahrenheit	
Pork	Prep table	39.00 Fahrenheit	
Warm water	Restroom	100.00 Fahrenheit	
Cooked beef	Under counter refrigeration #2	39.00 Fahrenheit	
Milk	Under counter refrigeraiton	39.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Ambient (4x)	Reach in freezer	5.00 Fahrenheit	
Cooked shrimp	Prep table	39.00 Fahrenheit	
Soup	Metal pot	139.00 Fahrenheit	Cooling. Less then 15mins.
Ambient	Freezer chest	5.00 Fahrenheit	
Shelled eggs	Under counter refrigeration	39.00 Fahrenheit	
Pork	Hot holding	143.00 Fahrenheit	
Calamari	Cook line	203.00 Fahrenheit	Final cook temperature.

## Overall Comments:

**Per PIC would like the follow up to happen within one week of 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 **1/19/2023**. 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: Tin N.  
PIC  
Signed On: January 05, 2023