

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 FA0262474 - THE BOILING CRAB		Site Address 1631 E CAPITOL EX 102, SAN JOSE, CA 95121		Inspection Date 10/02/2024	
Program PR0385341 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SEADRIFT SEAFOOD, INC		Inspection Time 15:40 - 17:10
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By ANGELO DELOS SANTOS	FSC BENJAMIN HUYNH 5-31-28		

Placard Color & Score GREEN 90

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
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		X			S
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		
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	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		
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

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

Inspector Observations: FOUND THE CRAWFISH AT 53F IN THE WALK IN COOLER. [CA] KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: THE FOOD HAS BEEN IN THE WALK IN COOLER FOR ABOUT AN HOUR AFTER IT WAS REHEATED, PER OPERATOR. SA: RELOCATE THE FOOD TO A WORKING REFRIGERATOR.

FOUND CRAWFISH IN ICE AT 53F AT THE SERVICE AREA IN A STAINLESS STEEL COMPARTMENT FOR CRAWFISH. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: THE CRAWFISH HAS BEEN REHEATED ABOUT AN HOUR AGO, PER OPERATOR. NOTE: ADD PLENTY OF ICE AND REDUCE THE AMOUNT OF CRAWFISH IN THE SERVICE AREA CONTAINER.

FOUND SAUSAGE AT 53F, CLAMS AT 67F, MUSSELS AT 55F, OYSTERS AT 53 AND LOBSTERS AT 53 STORED IN THE WALK IN COOLER FOR OVER 24 HRS. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SEE VC&D.

Minor Violations

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: THE WALK IN COOLER IS UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR WALK IN COOLER. DO NOT USE IT UNTIL IT CAN KEEP THE FOOD AT 41F OR BELOW.

Follow-up By
10/09/2024

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
LOBSTER	WALK IN COOLER	53.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SAUSAGE	HOT HOLDING	190.00 Fahrenheit	
SALAD DRESSING	FRONT AREA REFRIGERATOR	41.00 Fahrenheit	
QUATERNARY AMMONIUM SANITIZER	3 COMPARTMENT SINK	200.00 PPM	
BUTTER	HOT HOLDING	186.00 Fahrenheit	
CLAMS	WALK IN COOLER	67.00 Fahrenheit	
CRAWFISH	STAINLESS STEEL STORAGE COLD HOLDING UNIT	53.00 Fahrenheit	
OYSTERS	WALK IN COOLER	53.00 Fahrenheit	
CRAWFISH	WALK IN FREEZER	19.00 Fahrenheit	
GARLIC SAUCE	HOT HOLDING	156.00 Fahrenheit	
SAUSAGE	WALK IN COOLER	53.00 Fahrenheit	
CRAWFISH	WALK IN COOLER	53.00 Fahrenheit	
MUSSELS	WALK IN COOLER	55.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 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 **10/16/2024**. 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.

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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: ANGELO DELOS SANTOS
MANAGER

Signed On: October 02, 2024