

**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> FA0262474 - THE BOILING CRAB		<b>Site Address</b> 1631 E CAPITOL EX 102, SAN JOSE, CA 95121	<b>Inspection Date</b> 10/09/2024
<b>Program</b> PR0385341 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> SEADRIFT SEAFOOD, INC	<b>Inspection Time</b> 15:10 - 16:10
<b>Inspected By</b> MARCELA MASRI	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> ANGELO DELOS SANTOS	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

N/A

**Minor Violations**

Cited On: 10/02/2024

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

**Compliance of this violation has been verified on: 10/09/2024**

**Measured Observations**

Item	Location	Measurement	Comments
SHRIMP	WALK IN COOLER	39.00 Fahrenheit	
CHICKEN	WALK IN COOLER	39.00 Fahrenheit	
OYSTERS	WALK IN COOLER	35.00 Fahrenheit	

**Overall Comments:**

**FOLLOW UP INSPECTION FROM 10/2/24 IN WHICH THE WALK IN COOLER WAS NOT ABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.**

**FINDINGS: THE WALK IN COOLER WAS SERVICED AND IT CAN NOW KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. OK TO USE**

**THE INVOICES FOR THE LIVE CRAWFISH AND PICTURES OF AVAILABLE FROZEN CRAWFISH WERE ALSO COLLECTED FOR CO0155448.**

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 **10/23/2024**. 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.

**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  
 ASSISTANT MANAGER  
**Signed On:** October 09, 2024