

# 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 FA0208733 - EAT EAT SEAFOOD & CRAWFISH		Site Address 3126 SENTER RD, SAN JOSE, CA 95111		Inspection Date 08/02/2022	
Program PR0306925 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ANAN HOUSE INC		Inspection Time 11:10 - 12:30
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By KHOA	FSC Not Available	

Placard Color & Score
<b>GREEN</b>
<b>66</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use			X				
K05 Hands clean, properly washed; gloves used properly	X						N
K06 Adequate handwash facilities supplied, accessible		X		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						
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	
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	X	
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	X	
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		X
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: Cold water faucet at the only hand wash sink in the kitchen is inoperable. Hot water measured at 120F. Per employee, with gloves on and the oils from food, she is able to tolerate the hot temperature.**

**Hand soap cartridge and paper towel rolls maintained outside of dispensers at the hand wash station in the kitchen. Employees are required to hold onto the cartridge and manually dispense soap with both hands.**

**Hand soap cartridge maintained out of the dispenser inside the restroom.**

**[CA] All food facilities shall provide an operable handwashing station with both hot and cold water - repair cold water faucet. Provide handwashing cleanser in dispenser at handwash stations at all times. Paper towels shall be stored inside the dispenser to prevent potential contamination. [SA] Discontinue using hand wash station to prevent burning hands from scaling water. Temporarily utilize dirty dish basin at the three-compartment sink to conduct hand washing.**

### Minor Violations

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

**Inspector Observations: Five-year Food Safety Certified (FSC) manager certificate unavailable for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

Follow-up By  
09/02/2022

**Employees' three-year food handler cards unavailable for review. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

**\*\*\* Repeat violation - 8/5/2020, 1/22/2021, 7/15/2021, 11/10/2021. Obtain by 9/2/2022. Failure to do so will result in enforcement actions, up to closure of facility. \*\*\***

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations: Employee's opened beverage cup stored on shelves and areas of food preparation. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Provide designated area for employees' personal drinks and foods. Utilize cups with lids and straws.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Four to five approximately 10 pound bags of pork neck bones maintained out in ambient temperature. Per employee, the bones will be cooked. [CA] Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Dead cockroach observed on sticky trap under the hand wash station in the kitchen.**

**Observed accumulation of cockroach feces and dead cockroaches along wooden ledge at the front service counter.**

**No live activity was observed during the routine inspection.**

**[CA] Clean and sanitize area of dead cockroaches or old droppings. Provide pest control reports upon next inspection.**

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

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**Inspector Observations:** Observed frozen shrimp and frozen crawfish thawing out in ambient temperature. [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.

\*\*\* Repeat violation \*\*\*

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

**Inspector Observations:** Observed cases of food and or food equipment stored directly on the floor. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations:** Heavy build up of grease, grime, oils, and/or food debris observed on surfaces of refrigerators and cooking equipment. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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:** Cardboard used to line shelves throughout kitchen and inside refrigerators. [CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** Employee utilizing three-compartment sink for food preparation. [CA] Utilize sinks for the designated purposes. Three-compartment sink shall be used only for ware washing. Utilize food preparation sink for all food preparation.

**Bulk ingredient scoop handles observed stored with handles in directly contact with food. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.**

**Colander of cooked chicken observed covered with linen cloth. [CA] Discontinue the use of cloth towels in direct with food, used approved, single use materials.**

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, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations:** Employee's personal belongings observed stored on shelves above food preparation areas. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

**Front service counter is unorganized and cluttered. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

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

**Inspector Observations:** Heavy build up of grease, food, and food debris observed on floors throughout kitchen. [CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under cooking equipment to prevent accumulation of debris.

## Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Demonstration of knowledge; food manager certification.

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## Measured Observations

Item	Location	Measurement	Comments
Raw shrimp	Preparation refrigerator	39.00 Fahrenheit	
Cooked beef offals	Preparation refrigerator	40.00 Fahrenheit	Top insert
Cooked shrimp	Cook line	167.00 Fahrenheit	
Cooked pork slices	Preparation refrigerator	40.00 Fahrenheit	Top insert
Cooked pork neck bones	Hot holding unit	154.00 Fahrenheit	
Raw clams	Three-door merchandiser	37.00 Fahrenheit	
Cooked crab	Three-door merchandiser	39.00 Fahrenheit	
Hot water	High-temperature dish machine	170.00 Fahrenheit	
Cooked shrimp	Preparation refrigerator	41.00 Fahrenheit	Top insert
Cooked ground pork	Hot holding unit	158.00 Fahrenheit	
Hot water	Hand wash sink	121.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 Fahrenheit	
Cooked quail eggs	Hot holding unit	156.00 Fahrenheit	
Cooked beef offals	Three-door merchandiser	40.00 Fahrenheit	
Cooked egg noodles	Three-door merchandiser	41.00 Fahrenheit	

## Overall Comments:

*- Discussed with employees proper glove usage.*

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 **8/16/2022**. 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




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**Received By:** Khoa  
PIC

**Signed On:** August 02, 2022