

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 FA0202641 - CAJUN CRACKIN		Site Address 275 RANCH DR, MILPITAS, CA 95035	Inspection Date 05/18/2026
Program PR0306607 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name CAJUN CRACKIN	Inspection Time 12:40 - 13:40
Inspected By JOSHUA LUCES	Inspection Type FOLLOW-UP INSPECTION	Consent By DANIEL LY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/13/2026

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

Compliance of this violation has been verified on: 05/18/2026

Cited On: 05/13/2026

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

Compliance of this violation has been verified on: 05/18/2026

Cited On: 05/18/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 05/18/2026

Cited On: 05/13/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Compliance of this violation has been verified on: 05/18/2026

Cited On: 05/13/2026

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Compliance of this violation has been verified on: 05/18/2026

Minor Violations

Cited On: 05/13/2026

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

Compliance of this violation has been verified on: 05/18/2026

Measured Observations

Item	Location	Measurement	Comments
SANITIZER CONCENTRATION	MAIN KITCHEN LOW	100.00 PPM	CHLORINE
POTATOES	TEMPERATURE DISH MACHINE		
SAUSAGE	WALK IN COOLER	156.00 Fahrenheit	
SAUSAGE	WALK IN COOLER	40.00 Fahrenheit	
SAUSAGE	PREPARATION COOLER	41.00 Fahrenheit	
SHRIMP	PREPARATION COOLER	36.00 Fahrenheit	
SANITIZER CONCENTRATION	BAR LOW TEMPERATURE DISH MACHINE	100.00 PPM	CHLORINE
CORN	PREPARATION COOLER	41.00 Fahrenheit	
SHRIMP	PREPARATION COOLER	38.00 Fahrenheit	

Overall Comments:

A follow up inspection was conducted on this date to verify the corrections observed during the 5/13/2026 routine inspection.

On this date the following corrections were observed:

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K06 - Adequate handwash facilities supplied, accessible: Soap and paper towels were observed at all handwashing stations. Handwashing stations were observed accessible at this time.

K07 - Proper hot and cold holding temperatures: PHF cold holding were measured in compliance.

K14 - Food contact surfaces clean, sanitized: Bar and main low temperature dish machine sanitizer concentrations measured in compliance.

K16 - Compliance with shell stock tags, condition, display - Shellstock tags were observed with appropriate batches.

New Violation

K09 - Proper cooling methods:

Measured container of cooked potatoes in the preparation cooler and walk in cooler between 43F - 47F cooked the previous night according to the PIC. The cooling process as described by the manager is as follows:

- Spread potatoes on sheet pans on speed rack after steaming
- Roll speed rack into walk in cooler
- Cut and portion out potatoes into covered deep plastic containers to cool after approximately 1 hour

[CA] All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. 114002, 114002.1

[COS] The violation was corrected by the PIC voluntarily discarding the potatoes into the trash. See VC&D Report

***Note: It was discussed with the PIC that they shall utilize a probe thermometer to monitor the cooling process and transition to metal containers to help facilitate cooling**

This inspection was conducted in conjunction with complaint investigation CO0159670.

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 **6/1/2026**. 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: DANIEL LY
MANAGER
Signed On: May 18, 2026