

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 FA0271275 - CRAWFISH LA		Site Address 2857 SENTER RD N, SAN JOSE, CA 95111		Inspection Date 05/15/2026	
Program PR0409577 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name WHITE BAMBOO		Inspection Time 14:00 - 15:45
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By DANG LUC	FSC Not Available		

Placard Color & Score
RED
66

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			N
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		
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		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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		
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 SHELLED EGGS AT 75F ON THE FOOD PREPARATION TABLE. FOUND THE MAYO AT 77F STORED ON THE FOOD PREP TABLE IN THE KITCHEN. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. THE EGGS WERE RETURNED TO THE REFRIGERATOR AS WELL AS THE MAYO. NOTE: THE EGGS AND MAYO WERE OUT OF TEMPERATURE CONTROL FOR LESS THAN AN HOUR, PER OPERATOR.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: THE HOT WATER TEMPERATURE AT THE 3 COMPARTMENT SINK AND THE HAND WASH SINK IS AT 76F. [CA] PROVIDE HOT WATER AT 120F AT THE 3 COMPARTMENT SINK AND 100F AT THE HAND WASH SINK.

Follow-up By
05/16/2026

Minor Violations

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

Inspector Observations: MISSING THE FOOD SAFETY CERTIFICATE FOR MANAGERS AND FOOD HANDLER'S CARDS FOR THE FOOD EMPLOYEES. [CA] FOOD FACILITIES THAT PREPARE, HANDLE, OR SERVE NON-PREPACKAGED POTENTIALLY HAZARDOUS FOOD SHALL HAVE A VALID FOOD SAFETY CERTIFICATE AND FOOD HANDLER'S CARDS AVAILABLE FOR REVIEW AT ALL TIMES.

K14 - 3 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, 14125(b), 114141

Inspector Observations: FOUND THE 3 COMPARTMENT SINK BEING USED TO PREPARE THE CRAWFISH. [CA] USE THE FOOD PREPARATION SINK TO PREPARE FOOD.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: THE CONSUMER WARNING FOR RAW FOODS IS MISSING THE IDENTIFICATION OF WHICH FOOD ITEM IS SERVED RAW ON THE MENU. [CA] PROVIDE THE IDENTIFICATION IE: ASTERISK DENOTING THE FOOD SERVED RAW.

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

Inspector Observations: FOUND A COUPLE OF ANTS ON THE FOOD PREPARATION TABLE IN THE KITCHEN. [CA] ENSURE THE FACILITY IS DEVOID OF ANTS.

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

Inspector Observations: FOUND A FEW POTS WITH VERMICELLI STORED ON THE FLOOR IN THE KITCHEN. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: REPEAT VIOLATION:

FOUND THE 4 BURNER COOKING EQUIPMENT EXTENDING A FEW INCHES OUTSIDE THE HOOD CANOPY. [CA] ENSURE TO THE COOKING EQUIPMENT IS 5 INCHES INSIDE THE HOOD CANOPY.

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: FOUND A MOP IN THE MOP BUCKET AND ONE IN THE MOP SINK. [CA] HANG THE MOP TO AIR DRY.

FOUND AN EMPLOYEE'S BOWL WITH FOOD STORED NEXT TO FOOD RELATED ITEMS IN THE KITCHEN. [CA] DO NOT EAT OR STORE PERSONAL FOOD IN THE KITCHEN OR FOOD STORAGE AREAS.

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Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
SAUSAGE	REACH IN REFRIGERATOR	35.00 Fahrenheit	
CLAMS	SLIDE DOOR REFRIGERATOR	32.00 Fahrenheit	
MAYONNAISE	ON THE COUNTER	77.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	76.00 Fahrenheit	
HOT WATER	HAND WASH SINK	76.00 Fahrenheit	
SAUSAGE	SERVICE REFRIGERATOR	36.00 Fahrenheit	
MUSSELS	REACH IN REFRIGERATOR	29.00 Fahrenheit	
SHRIMP	REACH IN FREEZER	0.00 Fahrenheit	

Overall Comments:

THIS FACILITY IS NOW CLOSED DUE TO HAVING NO HOT WATER (120F MINIMUM AT THE 3 COMPARTMENT SINK),

CLOSURE / PERMIT SUSPENSION NOTICE

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 **5/29/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: DANG LUC
OWNER

Signed On: May 15, 2026