

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 FA0269529 - BLUE WATER SEAFOOD AND CRAB		Site Address 4180 N FIRST ST 10, SAN JOSE, CA 95134	Inspection Date 06/12/2026
Program PR0401033 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name VALLEY BLUE CRAB INC	Inspection Time 14:30 - 15:15
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By CRAIG	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 06/11/2026

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

This violation found not in compliance on 06/12/2026. See details below.

Cited On: 06/11/2026

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

This violation found not in compliance on 06/12/2026. See details below.

Cited On: 06/11/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 06/12/2026. See details below.

Minor Violations

Cited On: 06/12/2026

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hot water at the 3 compartment sink was measured at a maximum temperature of 116 degrees Fahrenheit.

[Corrective Action] Ensure hot water is provided at a minimum temperature of 120 degrees Fahrenheit.

Cited On: 06/12/2026

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

Inspector Observations:

Deteriorated floor grout observed by the deep fryers.

[Corrective Action] Maintain floors in good condition.

Measured Observations

Item	Location	Measurement	Comments
garlic	open top prep cooler	41.00 Fahrenheit	
ambient air	6 drawer cooler	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
beef	walk-in cooler	41.00 Fahrenheit	
hot water	3 compartment sink	116.00 Fahrenheit	

Overall Comments:

A follow-up inspection was conducted to verify major violations from routine inspection conducted on 06/11/2026 are in compliance.

K07: Ambient air temperature of refrigeration units measured at or below 41 degrees Fahrenheit.

K16: Shell stock tags for oysters were observed placed with the batches in the oyster refrigerator.

K23: No live or dead cockroaches observed in the facility.

Discussed repairing floors by deep fryer.

Discussed maintain temperature logs for refrigeration units.

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FACILITY RE-OPENED / PERMIT REINSTATED

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 **6/26/2026**. 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: Craig
person in charge

Signed On: June 12, 2026