

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 05/13/2026		Placard Color & Score YELLOW 50		
Program PR0306607 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CAJUN CRACKIN		Inspection Time 12:30 - 15:30			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By LINA NGUYEN				FSC Not Available

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		X			N
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		X			N
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display		X		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		
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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

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

Inspector Observations: No paper towels at handwash station across from shucking station; no paper towels at one of the handwash stations in the kitchen; the only other handwash station was blocked by a large garbage can and had equipment in the basin of the sink. [CA] Keep all handwash supplies such as soap and paper towels stocked at all times. Dispensers must be functioning and able to dispense handwash supplies. Handwash stations must be clear and accessible at all times (relocate garbage and remove equipment from the basin). [COS] PIC had staff refill all handwash stations with paper towels and made all handwash stations easily accessible.

Follow-up By
05/15/2026

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

Inspector Observations: Observed potentially hazardous foods that measured in the temperature danger zone located in a food prep cold hold unit (cooked potatoes 46F, cooked corn 46F, sausage 46F, crawdads 46F), on a food prep surface (milk 65F), and in the beverage refrigerator (garlic in butter 48F, cooked noodles 49F). Per staff, the PHFs in the unit were loaded 2 hours prior, the milk was out and used for breading for about 2 hours, and the PHFs in the beverage cooler were loaded into the unit from the walk-in about 2 hours prior. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair, adjust or replace units if necessary. [SA] PIC will have staff time mark the compromised PHFs to be used for 2 more hours and discard. Time control will be used in the meantime until units can be repaired.

Follow-up By
05/15/2026

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, 14125(b), 114141

Inspector Observations: Chlorine measured at 0ppm for both the bar warewash machine and the kitchen warewash machine. [CA] Ensure chlorine concentration for final rinse cycle in sanitizing dish machines measure at 50ppm. [SA] PIC will have staff manually warewash and sanitize in the 3 compartment sink until the warewash machines can be repaired.

Follow-up By
05/15/2026

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

Inspector Observations: Observed raw oysters displayed on ice at the shucking station without shell stock tags. [CA] Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty and shall be maintained for 90 calendar days from date of harvest. [COS] Staff supplied tag during time of inspection.

Follow-up By
05/15/2026

Minor Violations

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

Inspector Observations: FSC and FHC not available for review during time of inspection. [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.[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.

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 not available at the back food prep sink. [CA] Ensure all food prep sinks and 3 comp warewash sinks can provide hot water at a minimum of 120F.

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

Inspector Observations: Observed heavy food debris and dried liquids on refrigerator handles and on swinging door between bar and kitchen. [CA] Regularly clean and sanitize these surfaces.

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

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Inspector Observations: *Observed 3 comp warewash sink in kitchen to store live crawdads. [CA] Discontinue using 3 comp warewash sink for food storage; to be used for manual warewashing only. Food prep shall be conducted in the food prep sink.*

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: *Observed 2 CO2 tanks to not be chained. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.*

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

Inspector Observations: *Observed lack of hood overhang over steamer (across from food prep sink). [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed soiled/wet wiping cloths on several food prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

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: *Observed employee drinks stored on top shelf in beverage cooler across from cookline. [CA] Store employee beverages separate and away from food prep and food storage areas.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
noodles	beverage cooler	49.00 Fahrenheit	
raw shrimp	walk-in cooler	40.00 Fahrenheit	
raw fish	food prep cold hold	41.00 Fahrenheit	
cooked potato	food prep cold hold	46.00 Fahrenheit	
hot water	3 comp	120.00 Fahrenheit	
sauce	walk-in cooler	41.00 Fahrenheit	
crab	on drainboard of food prep sink	98.00 Fahrenheit	cooling
hot water	handwash	100.00 Fahrenheit	
milk	walk-in cooler	40.00 Fahrenheit	
garlic in butter	beverage cooler	48.00 Fahrenheit	
ambient temp	beverage cooler	43.00 Fahrenheit	
chlorine	kitchen warewash	0.00 PPM	
oysters	on ice at shucking station	41.00 Fahrenheit	
cooked crawdads	food prep cold hold	46.00 Fahrenheit	
chlorine	bar warewash	0.00 PPM	
hot water	kitchen warewash	105.00 Fahrenheit	
cooked corn	food prep cold hold	46.00 Fahrenheit	
milk	food prep surface	65.00 Fahrenheit	

Overall Comments:

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 **5/27/2026**. 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.

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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: Lina Nguyen
Shift Supervisor

Signed On: May 13, 2026