

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 FA0278431 - CAJUN BISTRO 7		Site Address 3005 SILVER CREEK RD 116, SAN JOSE, CA 95121	Inspection Date 12/17/2025
Program PR0420633 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name CAJUN BISTRO 7	Inspection Time 13:50 - 14:30
Inspected By MARCELA MASRI	Inspection Type LIMITED INSPECTION	Consent By HUY NGUYEN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: FOUND THE RAW BEEF AT 62F ON THE KITCHEN COUNTER. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE; THE BEEF WAS RELOCATED TO A WORKING REFRIGERATOR.

Minor Violations

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: MISSING A PROBE TYPE THERMOMETER TO TAKE THE INTERNAL TEMPERATURE OF THE BEEF. [CA] PROVIDE THERMOMETER.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
BEEF	ON THE COUNTER	62.00 Fahrenheit	
BEEF	COOKING TEMP	158.00 Fahrenheit	
BEEF	UNDER COUNTER REFRIGERATOR	40.00 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 **12/31/2025**. 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: HANH NGUYEN
OWNER
Signed On: December 17, 2025