

# 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 FA0208733 - EAT EAT SEAFOOD & CRAWFISH		Site Address 3126 SENTER RD, SAN JOSE, CA 95111		Inspection Date 09/27/2023	
Program PR0306925 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ANAN HOUSE INC		Inspection Time 13:00 - 14:50
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION		Consent By THUY TRAN	FSC THUAN TRUONG 9-1-27	

Placard Color & Score
<b>GREEN</b>
<b>78</b>

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			S
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							
K14 Food contact surfaces clean, sanitized			X				S
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	X	
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	X	
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		
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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<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> 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 THE BEAN SPROUTS AT 70F IN WATER ON THE COUNTER IN THE KITCHEN. [CA] KEEP POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. ADD ICE TO THE WATER. COS.**

**NOTE; ACCORDING TO THE OPERATOR, THE BEAN SPROUTS HAVE BEEN STORED IN THIS CONTAINER FOR ABOUT 15 MIN.**

### Minor Violations

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 CLAMS BEING THAWED OUT AT THE 3 COMPARTMENT SINK. [CA] THAW FOOD IN THE FOOD PREPARATION SINK.**

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

**Inspector Observations: MISSING THE CONSUMER WARNING SIGN EITHER POSTED IN PUBLIC VIEW OR IN THE MENU REFERENCING THE RAW FOOD. [CA] PROVIDE CONSUMER WARNING.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: FOUND RAW PORK STORED ABOVE COOKED CRAW FISH IN THE REACH IN REFRIGERATOR. [CA] STORE RAW FOOD OF ANIMAL ORIGIN BELOW READY TO EAT FOOD. SEE REFERENCE STICKER PROVIDED.**

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

**Inspector Observations: FOUND FOOD TRAYS AND BOXES STORED ON THE FLOOR IN THE WALK IN FREEZERS. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.**

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations: FOUND BAGS OF PORK SKIN WITHOUT A LABEL. [CA] PROVIDE A LABEL WITH THE NAME OF THE FOOD, THE CONTENT (IE: OZ), INGREDIENTS AND NAME AND ADDRESS OF THE MANUFACTURER.**

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 GLASS WITH WATER ON THE SHELF ABOVE THE FOOD PREPARATION SURFACE. [CA] USE A CUP WITH A LID FOR EMPLOYEES BEVERAGES.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
BALUT	WALK IN COOLER	41.00 Fahrenheit	
OYSTERS	WALK IN FREEZER	21.00 Fahrenheit	
PORK	WALK IN FREEZER	7.00 Fahrenheit	
PORK	WALK IN COOLER	40.00 Fahrenheit	
CHICKEN	SERVICE REFRIGERATOR	40.00 Fahrenheit	
BEAN SPROUTS	ON THE COUNTER IN WATER	70.00 Fahrenheit	
SQUID	WALK IN FREEZER	7.00 Fahrenheit	
CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN THE FRONT SERVICE AREA	100.00 Fahrenheit	
BEEF	SERVICE REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	FOOD PREPARATION SINK	120.00 Fahrenheit	
CRAWFISH	WALK IN COOLER	41.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
NOODLES	COOKING TEMP	200.00 Fahrenheit	
SHRIMP	WALK IN FREEZER	8.00 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 **10/11/2023**. 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




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**Received By:** TRAN DANG KHOA NGUYEN  
PIC

**Signed On:** September 27, 2023