

# 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

<b>Facility</b> FA0269529 - BLUE WATER SEAFOOD AND CRAB		<b>Site Address</b> 4180 N FIRST ST 10, SAN JOSE, CA 95134		<b>Inspection Date</b> 10/17/2025	
<b>Program</b> PR0401033 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> VALLEY BLUE CRAB INC		<b>Inspection Time</b> 14:45 - 16:45
<b>Inspected By</b> MAVERICK CHIN	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> CRAIG	<b>FSC</b> Craig Guynes 12/01/2026		

**Placard Color & Score**  
GREEN  
73

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						S
K06 Adequate handwash facilities supplied, accessible			X	X			
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		X		X			
K14 Food contact surfaces clean, sanitized			X				S
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display	X						S
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				S
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals			X				S

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	X	
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		
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		
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		
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

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations:**

**Fly observed landing on a cob of corn stored in an uncovered prep insert to the left of the fryers.**

**[CA] Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.**

**[COS] Corn cob VC&D into the trash. See VC&D report.**

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:**

**Handwash at the main cook-line obstructed with a bin full of dirty wiping cloths. Aforementioned handwash sink lacked a functional paper towel dispenser.**

**Note: Additional, properly stocked handwash sink located nearby**

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.**

**Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.**

**[COS] Obstruction removed. Paper towel dispenser fixed.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:**

**Raw fish and shrimp measured 48F-49F in the upper prep inserts of the prep cooler to the left of the fryer.**

**[CA] Potentially hazardous foods (PHF's) intended for cold holding shall be held at 41F or below to prevent the growth of bacteria.**

**[COS] Employee added ice. PHF's remeasured at 41F or below.**

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:**

**1. Chlorine sanitizer measured 0 ppm in the mechanical dishwasher at the bar area while not actively in-use.**

**[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.**

**2. Black mold-like buildup observed on the inside of the left-side soda gun at the bar area. Per the PIC, the left side of the bar is never used (only the right).**

**[CA] Clean and sanitize regularly to prevent buildup.**

**3. Pink mold-like buildup observed on the interior panel of the ice machine. No direct contamination observed.**

**[CA] Clean and sanitize regularly to prevent buildup.**

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

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**Inspector Observations:**

**Water measured at 67F at the handwash sink next to the soda machines.**

**[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

**[COS] PIC turned diverter valve on. Water measured at 100F.**

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

**Inspector Observations:**

**1. Three dead german cockroaches of varying life stages observed under the prep cooler in the middle of the kitchen.**

**\*No other evidence of cockroaches observed\***

**PIC provided a pest control report from Orkin from last month, which noted german cockroach activity.**

**[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.**

**Clean and sanitize area of dead cockroaches.**

**2. 10+ flies observed throughout the facility.**

**[CA] Work with pest control to eliminate fly presence to prevent the adulteration of food.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations:**

**Facility is thawing raw fish while in ROP (reduced oxygen packaging).**

**[CA] Facility shall cut open bags of ROP'd fish prior to thawing (to introduce oxygen) to prevent the growth of Clostridium botulinum.**

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

**Inspector Observations:**

**Multiple clean rubber spatulas observed to be heavily chipped, with large pieces of rubber missing.**

**[CA] Replace equipment when it becomes worn/damaged to prevent contamination of food.**

## **Performance-Based Inspection Questions**

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
ham	two door reach-in	40.00 Fahrenheit	
diced tomatoes	prep cooler in middle kitchen - upper	40.00 Fahrenheit	
frozen crab leg	walk-in freezer	7.00 Fahrenheit	
sausage	two door reach-in	40.00 Fahrenheit	
heavy whipping cream	two door upright - back kitchen	40.00 Fahrenheit	
warm water	hand sink 1/2/3, etc.	100.00 Fahrenheit	
lobster	steam table	137.00 Fahrenheit	
pork	prep cooler in middle kitchen - lower	38.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
sausage	prep cooler next to fryers - lower	39.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher - kitchen	50.00 PPM	
tempura batter	two door upright - back kitchen	41.00 Fahrenheit	
oysters	clear door oyster refrigerator	41.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher - bar area	0.00 PPM	
fish	drawer cooler - cookline	41.00 Fahrenheit	
raw pork	walk-in cooler	38.00 Fahrenheit	
raw patty	walk-in cooler	40.00 Fahrenheit	
frozen fish	upright freezer	8.00 Fahrenheit	
cheese	prep cooler in middle kitchen - upper	41.00 Fahrenheit	
cheese	drawer cooler - cookline	40.00 Fahrenheit	
shrimp	drawer cooler - cookline	39.00 Fahrenheit	
crab	steam table	135.00 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 **10/31/2025**. 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:** Craig Guynes  
Owner

**Signed On:** October 17, 2025