

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 FA0289766 - THE ROASTED CRAB		Site Address 3151 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 12/03/2025		Placard Color & Score GREEN 82		
Program PR0434620 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ANAN HOUSE - MERCADO IN		Inspection Time 11:55 - 14:15			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By BAO HUA				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						
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						
K07	Proper hot and cold holding temperatures			X	X			
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						
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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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		
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Food handler cards and food safety certificate unavailable for review.

[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.

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.

****REPEATED VIOLATION****

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

Inspector Observations: Front grab n go cooler measured to have:

-ambient temperature of 47F

-Ranch at 45F

-Spicy Mayo at 45F

-Mayo at 45F

[CA] Maintain PHFs at 41F and below for cold holding.

[COS] Per employee sauces are stocked in cooler in the morning. Sauces were moved to walk in cooler in back and into bar under counter cooler.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Facility observed to be missing all shell stock tags for the month of October. Tags observed for November and september but not tags observed for october.

[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.

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

Inspector Observations: Handwash sink by cookline missing hot water and only has cold water. Hot and cold water available at other sinks.

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

****REPEAT VIOLATION****

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

Inspector Observations: Crawfish measured to be 49F. Per operator crawfish were placed out to thaw at room temperature for the last 1-1.5hours.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

[COS] Crawfish were moved to upright cooler.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Air tanks observed to be stored unsecured. [CA] Secure air tanks to rigid structure.

****REPEAT VIOLATION****

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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: *Back door observed to be kept open while not in use.*

[CA] *Keep back door closed at all times to prevent the entrance and harborage of vermin.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Eggs	Walk in cooler	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Oysters	Back under the counter cooler	41.00 Fahrenheit	
Cooked noodles	Back upright warmer	40.00 Fahrenheit	
Garlic	Back under the counter cooler	41.00 Fahrenheit	
Scallop	Prep cooler	39.00 Fahrenheit	
Cooked noodles	Prep cooler	39.00 Fahrenheit	
Spicy mayo	Front grab n go cooler	45.00 Fahrenheit	
Shrimp	Drawers at cookline	41.00 Fahrenheit	
Mayo	Front grab n go cooler	46.00 Fahrenheit	
Chlorine	3-comp sink bar	100.00 Fahrenheit	
Chlorine	3-comp sink	100.00 Fahrenheit	
Raw chicken	Walk in cooler	40.00 Fahrenheit	
Milk	Bar under the countercooler	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cooked muscles	Back upright warmer	41.00 Fahrenheit	
Raw chicken	Drawers at cookline	40.00 Fahrenheit	
Ranch	Front grab n go cooler	45.00 Fahrenheit	

Overall Comments:

NOTE: *Trailer observed outside with with sink and other equipment inside. Trailer is not permitted and per operator trailer is for display only. Permits from this Agency and other applicable licenses shall be obtained prior to use. For submittal information see EHinfo.org*

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 **12/17/2025**. 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: Bao Hua
Manager

Signed On: December 03, 2025