

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 10/15/2024	
Program PR0306607 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CAJUN CRACKIN		Inspection Time 14:00 - 15:30
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION		Consent By GISELLE P.	FSC Thanh Thanh Ly 2/6/27	

Placard Color & Score

YELLOW

58

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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					N
K06 Adequate handwash facilities supplied, accessible		X					N
K07 Proper hot and cold holding temperatures	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					N
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		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips	X	
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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee with gloves on and using personal phone items and heading to prep food.

Follow-up By
10/18/2024

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

[COS] Specialist stopped employee from prepping any food until hands were washed and new gloves used.

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

Inspector Observations: 1. Hand wash station next to the 3-compartment sink was blocked at the time of inspection.

Follow-up By
10/18/2024

2. Only hand wash station within the bar area has a paper towel dispenser that is not operational at the time of inspection. Hand wash station in the bar is far away from other hand wash station in the kitchen area.

[CA] Hand washing facility shall be clean/stocked, unobstructed, and accessible at all times.

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: Sanitizer within the dish washers (bar/back kitchen) were measured at 0PPM at the time of inspection. Active ware-washing is taking place.

Follow-up By
10/18/2024

[CA] Maintain chlorine in mechanical ware-wash machine at 50 PPM.

[SA] Facility has a 3-compartment sink on site that will be used to wash, rinse, sanitize (Quats) equipment.

Minor Violations

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

Inspector Observations: Shell tags are not in chronological order of when they were sold. They are thrown into a bag.

Follow-up By
10/18/2024

[CA] The identity of the source of shell stock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved record keeping system that keeps the tags or labels in chronological order correlated to the date or dates the shell stock are sold or served.

Recommend creating a better record keeping system.

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

Inspector Observations: Consumer advisory is not specific on what food items are raw.

[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods. Place star next to food items that consumer advisory is for.

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: 1. Containers with food (corn/boiled eggs) are being prepped around the dish washer sinks.

[CA] Food shall be stored in a location where it is protected and not at risk of cross contamination.

2. Potato s within the walk in were under clams/crabs at the time of inspection.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

REPEAT VIOLATION. Failure to comply may result in enforcement action.

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

Inspector Observations: Multiple bulk food containers in the dry storage area are not labeled.
[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

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

Inspector Observations: Dust build up on the fan guards of the walk in noted at the time of inspection.
[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: 3-compartment sink is being used as a prep sink at the time of inspection.
[CA] Use equipment based on the manufacturer's intended use. Discontinue this practice.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 3-Compartment sink has a leak at the bottom pipping at the time of inspection.
[CA] Repair plumbing fixture and maintain in clean and good repair.

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: Personal belongings (jackets/cell phones) of employees noted within the dry storage area.
[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Sanitizer (Chlorine)	Dish washer	0.00 PPM	Keep at 50PPM. SA
Oysters	Ice bath	39.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer (Bar)	0.00 PPM	Keep at 50PPM. SA
Rice	Hot holding (rice warmer)	163.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Crab	Walk in	38.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Raw shrimp	Prep table #2	39.00 Fahrenheit	
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Cooked crab	Cook line	198.00 Fahrenheit	Final cook temperature.
Boiled eggs	Prep table	39.00 Fahrenheit	
Butter	Hot holding (steam table)	146.00 Fahrenheit	
Milk	Reach in (Bar)	39.00 Fahrenheit	
Boiled eggs	Plastic tray	67.00 Fahrenheit	Cooling. About 2-hours.
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Cooked potato	Metal tray	102.00 Fahrenheit	Cooling less then 1-hour.
Raw oysters	Prep table #2	40.00 Fahrenheit	
Ambient	Walk in #2 (Non-PHF's)	39.00 Fahrenheit	Holds beer.
Cooked sausage	Cook line	178.00 Fahrenheit	Final cook temperature.
Sausage	Prep table	40.00 Fahrenheit	
Whip cream	Reach in (Bar)	39.00 Fahrenheit	

Overall Comments:

NOTE

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- **Provided the following decals:**

- **Hot/cold holding, Hand washing, 3-compartment (wash, rinse, sanitize).**

**Facility cools down about 3x items on site. Permit category will be change from FP13 FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 to FP14 FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 (\$1,723.00).
New fees will apply in the new bill cycle.**

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 **10/29/2024**. 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: Daniel N.
Manager

Signed On: October 15, 2024