

# 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<br>FA0250208 - THE CRAB BAY                                      | Site Address<br>3210 S WHITE RD, SAN JOSE, CA 95148 | Inspection Date<br>12/23/2024    |
| Program<br>PR0360496 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | Owner Name<br>THE CRAB HOUSE CORP.                  | Inspection Time<br>12:30 - 13:10 |
| Inspected By<br>MAMAYE KEBEDE                                             | Inspection Type<br>FOLLOW-UP INSPECTION             | Consent By<br>IVY NGUY           |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 12/12/2024

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

**Compliance of this violation has been verified on: 12/23/2024**

#### Minor Violations

Cited On: 12/23/2024

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

**Inspector Observations: Shell eggs stored on the preparation table back in the kitchen area were measured at 48 oF.**

Follow-up By  
12/23/2024

**Milk on carafe stored on the self-serve counter was measured above 50 OF. There was not time/temperature log which indicates what time the milk was removed from the safe temperature zone.**

**[CA] All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above. If milk going to be left at room temperature, proper time/temperature logs must be maintained. The shell eggs were moved into the preparation fridge.**

Cited On: 12/23/2024

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Couple of wet/soiled wiping cloths were stored on the counters.**

**[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).**

Follow-up By  
12/23/2024

#### Measured Observations

| Item               | Location                              | Measurement | Comments |
|--------------------|---------------------------------------|-------------|----------|
| Quaternary ammonia | Kitchen's three compartment sink      | 200.00 PPM  |          |
| Chlorine           | Bar's Three compartment warewash sink | 100.00 PPM  |          |

#### Overall Comments:

**Note: This is a follow-up inspection to the routine inspection that was conducted on 12/12/2024. The major violation from that day's inspection is observed to be corrected. Most of the minor violations are also corrected. However, the above repeated minor violations must be corrected immediately as well.**

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 **1/6/2025**. 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.

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## 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:** Ivy Nguy  
Supervisor.

**Signed On:** December 23, 2024