## OFFICIAL INSPECTION REPORT

<table>
<thead>
<tr>
<th>Facility</th>
<th>Program</th>
<th>Inspected By</th>
<th>Consent By</th>
</tr>
</thead>
<tbody>
<tr>
<td>FA0208429 - EAST LAKE SEAFOOD RESTAURANT</td>
<td>PR0305881 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14</td>
<td>DONALD COPELAND</td>
<td>CHAU TON</td>
</tr>
</tbody>
</table>

### Placard Color & Score
- GREEN
- N/A

### Major Violations
- **Cited On: 06/26/2019**
  - K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)
  - **Compliance of this violation has been verified on: 07/01/2019**

- **Cited On: 06/26/2019**
  - K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
  - **Compliance of this violation has been verified on: 07/01/2019**

- **Cited On: 06/26/2019**
  - 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: 07/01/2019**

### Minor Violations
- **Cited On: 06/26/2019**
  - 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, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182
  - **Compliance of this violation has been verified on: 07/01/2019**

### Measured Observations
- N/A

### 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 **7/15/2019**. 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