OFFICIAL INSPECTION REPORT

Facility: FA0253958 - GLOW  
Program: PR0370041 - FOOD PREP / FOOD SVC OP  0-5 EMPLOYEES RC 2 - FP10

Site Address: 2860 QUIMBY RD 100, SAN JOSE, CA 95148
Owner Name: LE, HUONG

Inspection Date: 09/13/2018  
Inspection Time: 15:30 - 16:15

Placard Color & Score: GREEN N/A

Violation Comments and Observations

Major Violations

Cited On: 09/10/2018  
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 09/13/2018

Cited On: 09/10/2018
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: 09/13/2018

Minor Violations

N/A

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs</td>
<td>Cold prep unit</td>
<td>39.00 Fahrenheit</td>
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</tbody>
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Overall Comments:

An inspection was conducted today, 9/13/18, to follow up on violations noted during 9/10/18 inspection. With regards to major violations, the following was observed:

K07M-Eggs and other PHFs are being properly cold held at 41F or below.
K14M-Ice machine has been cleaned with no indications of mold contamination.

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 9/27/2018. 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: Loanthi Yen Le  
Signed On: September 13, 2018