OFFICIAL INSPECTION REPORT

Facility: FA0204554 - SIZZLE SPOT RESTAURANT  
Site Address: 740 STORY RD 1, SAN JOSE, CA 95122  
Inspection Date: 10/17/2019  
Placard Color & Score: GREEN N/A

Program: PR0350085 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14  
Owner Name: YVONNE LE  
Inspection Time: 09:44 - 10:47  
Inspected By: STACEN MORRIS  
Inspection Type: LIMITED INSPECTION  
Consent By: TIM DANG-OWNER

Comments and Observations

Major Violations
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, 114141

Inspector Observations: The chemical ware wash sanitizer measured at 0ppm

CA] Maintain chlorine in mechanical warewash machine at 50 PPM. use sanitizer test strips to monitor the sanitizer level
SA-use the 3 compartment sink to wash, rinse, and sanitize utensils and equipment until the mechanical ware measures at 50ppm

Minor Violations
No minor violations were observed during this inspection.

Performance-Based Inspection Questions
N/A

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>cold holding unit</td>
<td></td>
<td>34.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>walk in freezer</td>
<td></td>
<td>2.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>walk in refrigerator unit</td>
<td></td>
<td>35.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>hot water temp</td>
<td>3 compartment sink</td>
<td>120.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>sanitizer-bleach</td>
<td>sanitizer sink</td>
<td>100.00 PPM</td>
<td></td>
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</tbody>
</table>

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW OWNER: Yvonne Le

NEW FACILITY NAME: Sizzle Spot Restaurant

The applicant has completed the application for an Environmental Health Permit.

FP14 $____ Check # __1018____ Receipt# 01974  Amount $1,435.00

Permit issued and valid: 11__/1__/2019 - __10__/31__/2020

This report serves as a temporary permit until the official permit is mailed to the facility.

Post permit in public view.

*Structural Review inspection conducted on 10__/17__/2019

All other food employees must have valid food handler cards within 30 days from hire date.

Okay to operate as of today.
-Other handouts. Handwashing, employee illness, basic food safety knowledge, handouts.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent re inspections 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 10/31/2019. 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.

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
[THC] Time as a Public Health Control

Received By:  Tim Dang
owner
Signed On:  October 17, 2019