OFFICIAL INSPECTION REPORT

Owner Name: LAM CUISINE INC
Facility Name: BLUE SKY CUISINE
Site Address: 1828 N MILPITAS BL, MILPITAS, CA 95035
Program: PR0305203 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14

Inspected By: FRANK LEONG
Inspection Type: ROUTINE INSPECTION
Consent to Inspect Granted By: DUC LAM

Major Risk Factors and Interventions Violations:

K07M - 8 Points - Improper hot and cold holding temperatures - Applicable Section(s):11387.1, 113996, 113998, 114037, 114343(a)
Inspector Observations: Observed raw beef, tripe, tendon in the cold holding unit between the temperatures of 49F to 54F. [CA] Potentially hazardous foods shall be held at or below 41F or at or above 135F. [COS] Ice was added to the metal inserts to help cool the meat back down below 41F.
Corrected on 04/30/2018

Minor Risk Factors and Interventions Violations:

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly - Applicable Section(s):113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)
Inspector Observations: Observed employee touching raw meat and then move to touching the outer protective layer of shallot. [CA] Employees are required to wash their hands: before beginning work before handling food / equipment / utensils as often as necessary, during food preparation, to remove soil and contamination when switching from working with raw to ready to eat foods, after touching body parts after using toilet room or any time when contamination may occur.

K09 - 3 Points - Improper cooling methods - Applicable Section(s):114002, 114002.1
Inspector Observations: Observed soup at 115F, per PIC it had been there for one hour and forty five minutes. [CA] Reheat to 165F then cool following appropriate cooling methods. All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.

K21 - 3 Points - Hot and cold water not available - Applicable Section(s):113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419
Inspector Observations: Observed inadequate cold water supply to hand wash sink by walk in freezer. [CA] An adequate supply of hot and cold water shall be provided at all times.

K23 - 3 Points - Observed rodents, insects, birds, or animals - Applicable Section(s):114259.1, 114259.4, 114259.5
Inspector Observations: Observed multiple dead cockroaches in the gap between the hanging duck counter and the counter underneath. Observed dried rat dropping underneath the ware washing area. [CA] Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Clean and sanitize all areas with vermin activity.

Good Retail Practices Violations:

K30 - 2 Points - Food storage containers are not identified - Applicable Section(s):114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)
Inspector Observations: Observed food stored in cardboard boxes and plastic grocery bags in both the walk in freezer and walk in refrigerator. [CA] Food shall be stored in approved containers and labeled as to contents.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use - Applicable Section(s):114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5
Inspector Observations: Observed three tongs hanging in openings underneath the stove. [CA] Utensils and equipment shall be handled and stored so as to be protected from contamination.

K38 - 2 Points - Inadequate ventilation and lighting in designated area - Applicable Section(s):114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1
Inspector Observations: Observed exhaust hoods covered with a build up of grease. [CA] Frequently clean and remove grease build up from exhaust hoods to allow for adequate ventilation of gases, heat, grease, vapors, and smoke.
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Facility ID: FA0202569
Inspection Date: 04/30/2018
Inspection Time: 14:00-16:45

K40 - 2 Points - Wiping cloths: improperly used and stored - Applicable Section(s): 114135, 114185.1, 114185.3(d,e)
Inspector Observations: Observed wiping cloths stored on top of food prep area. [CA] Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer.

K45 - 2 Points - Inadequate floors, walls, ceilings: built, maintained, clean - Applicable Section(s): 114143(d), 114266, 114268, 114268.1, 114271, 114272
Inspector Observations: Observed multiple patches of broken floor tiles throughout kitchen area. [CA] Repair or replace broken floor tiles to provide an easily cleanable surface.

Performance Based Inspection Questions:
Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.
Needs Improvement - Hands clean/properly washed/gloves used properly.
Satisfactory - Adequate handwash facilities: supplied or accessible.

Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>hot water</td>
<td>2 compartment sink</td>
<td>120.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>roast pork</td>
<td>walk-in refrigerator</td>
<td>38.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>warm water</td>
<td>handwash sink</td>
<td>100.00 Fahrenheit</td>
<td></td>
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<tr>
<td>beef</td>
<td>4 door cold holding unit</td>
<td>54.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>tripe</td>
<td>4 door cold holding unit</td>
<td>50.00 Fahrenheit</td>
<td></td>
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<tr>
<td>shrimp</td>
<td>4 door cold holding unit</td>
<td>35.00 Fahrenheit</td>
<td></td>
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<tr>
<td>beef</td>
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<td>36.00 Fahrenheit</td>
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<tr>
<td>shrimp</td>
<td>4 door cold holding unit</td>
<td>38.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>tendon</td>
<td>2 door prep unit</td>
<td>49.00 Fahrenheit</td>
<td></td>
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<tr>
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<tr>
<td>shrimp</td>
<td>4 door cold holding unit</td>
<td>35.00 Fahrenheit</td>
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<tr>
<td>chlorine sanitizer</td>
<td>warewash machine</td>
<td>50.00 PPM</td>
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</table>

Overall Comments:

Food Safety Certification: Duc Lam, FSP, #21375057, Exp. 08/07/2022

Joint inspection with Jennifer Rios

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 5/14/2018. 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:
[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge

Received By: Duc Lam
Manager
Signed On: April 30, 2018

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