OFFICIAL INSPECTION REPORT

Owner Name: SUSHI OMAKASE LLC
Facility Name: SUSHI OMAKASE
Site Address: 6905 CAMINO ARROYO 50, GILROY, CA 95020
Program: PR0378907 - FOOD PREP / FOOD SVC OP  0-5 EMPLOYEES RC 3 - FP11
Facility ID: FA0258696

Inspected By: MICHAEL POWELL
Inspection Type: ROUTINE INSPECTION
Consent to Inspect Granted By: PIM

Major Risk Factors and Interventions Violations:
No major violations were observed during this inspection.

Minor Risk Factors and Interventions Violations:
No minor violations were observed during this inspection.

Good Retail Practices Violations:
No retail practices violations were observed during this inspection.

Performance Based Inspection Questions:
Satisfactory - Demonstration of knowledge; food manager certification.
Satisfactory - No discharge observed from eyes, nose, and/or mouth.
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>sanitizer</td>
<td>auto dish</td>
<td>50.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>cucumber</td>
<td>walk in</td>
<td>34.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>beef</td>
<td>walk in</td>
<td>37.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>chicken</td>
<td>walk in</td>
<td>37.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>shrimp</td>
<td>make table</td>
<td>35.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>salmon</td>
<td>make table</td>
<td>35.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>sanitizer</td>
<td>bucket</td>
<td>200.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>sushi fish</td>
<td>sushi bar</td>
<td>36.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:
FSC; Orapim Bladek, PFS,1705240748, 10/1/20

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 5/31/2018. 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: PIM
Signed On: May 17, 2018