OFFICIAL INSPECTION REPORT

Owner Name: MARLIN CORPORATION
Facility Name: LA COSTA
Site Address: 4152 MONTEREY RD, SAN JOSE, CA 95129
Program: PR0300849 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14

Inspected By: MARCELA MASRI
Consent to Inspect Granted By: PEDRO VICENTE

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

Minor Risk Factors and Interventions Violations:
K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification - Applicable Section(s):
Inspector Observations: The food handler card has expired and only one out of 11 employees have a food handler's cards.[CA]Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. Proof of a food handler shall be provided within 30 days.

Good Retail Practices Violations:
K26 - 2 Points - Unapproved thawing methods used; frozen food - Applicable Section(s): 114018, 114020, 114020.1
Inspector Observations: Raw beef has been thawing for more than 2 hours at room temperature. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: (a) Under refrigeration that maintains the food temperature at 41°F or below. (b) Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain. (c) In a microwave oven if immediately followed by immediate preparation. (d) As part of a cooking process.

K30 - 2 Points - Food storage containers are not identified - Applicable Section(s): 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)
Inspector Observations: FOUND A COUPLE OF TRAYS WITH FOOD STORED ON THE FLOOR OF THE WALK IN FREEZER. [CA] KEEP THE FOOD 6 INCHES ABOVE THE FLOOR.

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: FOUND A PLASTIC CUP INSIDE THE SUGAR CONTAINER. [CA] USE FOOD GRADE WASHABLE SCOOPS WITH A HANDLE. KEEP THE HANDLE OUTSIDE THE FOOD.

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: FOUND A BROKEN ELECTRIC SWITCH COVER IN THE KITCHEN. [CA] REPLACE THE COVER.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing - Applicable Section(s): 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.1, 114259.2, 114259.3, 114279, 114281, 114282
Inspector Observations: FOUND THE MOP INSIDE THE MOP SINK. [CA] HANG THE MOP TO AIR DRY.

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>shrimp</td>
<td>ceviche refrigerator</td>
<td>36.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>sour cream</td>
<td>walk in cooler</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>ceviche</td>
<td>ceviche refrigerator</td>
<td>37.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>oyster</td>
<td>oysters on ice</td>
<td>37.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>hot water</td>
<td>3 compartment sink</td>
<td>120.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:
Facility ID: FA0209385
Site Address: 4152 MONTEREY RD, SAN JOSE, CA 95129
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Inspection Date: 04/06/2018
Inspection Time: 14:15-16:00

FSC

NONE

1/11 FOOD HANDLER'S CARDS AVAILABLE.

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 reinspeaction until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 4/20/2018. 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: PEDRO VICENTE
Signed On: April 06, 2018

MANAGER