OFFICIAL INSPECTION REPORT

Facility
FA0208429 - EAST LAKE SEAFOOD RESTAURANT

Site Address
2850 QUIMBY RD 130, SAN JOSE, CA 95148

Inspection Date
01/07/2019

Program
PR0305881 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14

Owner Name
ANAARSON CORP

Inspection Time
11:15 - 11:55

Inspected By
DONALD COPENLAND

Consent By
CHAU TON

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/02/2019
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 01/07/2019

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 01/07/2019

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: 01/07/2019

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Compliance of this violation has been verified on: 01/07/2019

Minor Violations

N/A

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
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<tbody>
<tr>
<td>Raw Fish</td>
<td>Prep cooler</td>
<td>46.00 F</td>
<td></td>
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</table>

Overall Comments:

A follow up inspection was conducted to verify compliance of four major violations. With regards to the major violations, the following was observed:

K07 - All PHFs are being properly cold and hot held. One exception was raw fish measured at 46F (overstacked) in prep cooler. Manager was shown how to calibrate thermometer.

K13 - Dented cans were removed, no other cans with major dents were observed.

K14 - Ice machine has been cleaned and sanitized, ducks are no longer hung on outside shelving and therefore shelves do not constitute a food contact surface

K16 - Shellstock tags could not be located so they were discarded. Impound is removed.

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 1/21/2019. 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.
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**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

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Received By: Chau Ton  
Manager  
Signed On: January 07, 2019