OFFICIAL INSPECTION REPORT

Facility: FA0240554 - SIZZLE SPOT RESTAURANT
Site Address: 740 STORY RD 1, SAN JOSE, CA 95122
Inspection Date: 09/14/2019
Program: PR0350085 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14
Owner Name: YVONNE LE
Inspection Time: 14:13 - 14:45

<table>
<thead>
<tr>
<th>Inspected By</th>
<th>Inspection Type</th>
<th>Consent By</th>
</tr>
</thead>
<tbody>
<tr>
<td>STACEN MORRIS</td>
<td>FOLLOW-UP INSPECTION</td>
<td>DIANNE-OWNER</td>
</tr>
</tbody>
</table>

Placard Color & Score: GREEN
N/A

Comments and Observations

### Major Violations

Cited On: 09/12/2019
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 09/13/2019

Cited On: 09/12/2019
K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Compliance of this violation has been verified on: 09/13/2019

Cited On: 09/12/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 09/14/2019. See details below.

Cited On: 09/13/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 09/14/2019. See details below.

### Minor Violations

N/A

### Measured Observations

N/A

### Overall Comments:

A follow up to the routine inspection conducted on 9-13-19

K23- Observed live cockroaches in all life stages in food prep cooler door hinge area

Observed no living or dead cockroaches near or inside the food prep cooler area

the food prep cooler has been cleaned and sanitized

Observed no other cockroaches inside the facility

Dewey Pest Control service sprayed the area last night

the area around the food prep cooler has been cleaned and sanitized

the facility may re open at this time

there will be a re inspection fee for todays follow up inspection
the fee is $493.00 and can be paid online or at office at the address above
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 9/28/2019. 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:

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
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<tbody>
<tr>
<td>CA</td>
<td>Corrective Action</td>
</tr>
<tr>
<td>COS</td>
<td>Corrected on Site</td>
</tr>
<tr>
<td>N</td>
<td>Needs Improvement</td>
</tr>
<tr>
<td>NA</td>
<td>Not Applicable</td>
</tr>
<tr>
<td>NO</td>
<td>Not Observed</td>
</tr>
<tr>
<td>PBI</td>
<td>Performance-based Inspection</td>
</tr>
<tr>
<td>PHF</td>
<td>Potentially Hazardous Food</td>
</tr>
<tr>
<td>PIC</td>
<td>Person in Charge</td>
</tr>
<tr>
<td>PPM</td>
<td>Part per Million</td>
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<tr>
<td>S</td>
<td>Satisfactory</td>
</tr>
<tr>
<td>SA</td>
<td>Suitable Alternative</td>
</tr>
<tr>
<td>TPHC</td>
<td>Time as a Public Health Control</td>
</tr>
</tbody>
</table>

Received By: Dianne  
Owner  
Signed On: September 14, 2019