OFFICIAL INSPECTION REPORT

Owner Name: DIEP NGUYEN
Facility ID: FA0256165
Facility Name: DIBELLA CHATIME INC
Inspection Date: 03/27/2018
Site Address: 311 N CAPITOL AV C, SAN JOSE, CA 95133
Inspection Time: 14:45-15:45
Program: PR0374060 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES R.C 2 - FP10

Inspected By: HELEN DINH
Consent to Inspect Granted By: DIEP NGUYEN & THANG

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

Minor Risk Factors and Interventions Violations:
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: Measured hot water at warewashing sink at 103F. [CA] Provide an adequate, protected, potable supply of hot water at a minimum of 120F.

Good Retail Practices Violations:
K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity - Applicable Section(s):114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: 1. Found 1 unapproved household freezer unit under the mechanical exhaust hood. [CA] Remove unapproved equipment.
2. Measured 3 door upright refrigerator between 47F-48F. [CA] Repair refrigeration unit to maintain all PHFs cold at or below 41F.

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>warm water</td>
<td>handsink (front, prep &amp; RR)</td>
<td>100.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>hot water</td>
<td>warewashing/prep/mop sink</td>
<td>103.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>ambient</td>
<td>3 door upright refrigerator</td>
<td>47.00 Fahrenheit</td>
<td>between 47F-48F</td>
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</tbody>
</table>

Overall Comments:
Facility will open on March 31, 2018.

OWNERSHIP CHANGE INFORMATION
NEW OWNER: TD & B Inc
NEW FACILITY NAME: Happy Lemon Premier

The applicant has completed the application for an Environmental Health Permit.

FP12 $865.00 Check#:1985 Receipt#: 02457 Amount $865.00

Permit issued and valid: 04/01/18 - 03/31/19

This report serves as a temporary permit until the official permit is mailed to the facility. Post permit in public view.

*Structural Review inspection conducted on 3/27/18.

Plan check consultation is available Monday Friday from 7:30am - 10:00am in person or by phone at 408/918 3400.

Facilities serving food shall have a valid FSC available at all times. Proof of a certified owner or employee shall be provided within 30 days.

All other food employees must have valid food handler cards within 30 days from hire date.

Okay to operate as of 3/27/18.

Notification of food allergen & consumer advisory handouts.

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 4/10/2018. 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: Diep Nguyen
Owner

Signed On: March 27, 2018