OFFICIAL INSPECTION REPORT

Owner Name: APATZINGAN, INC
Facility Name: APATZINGAN MARKET RESTAURANT
Site Address: 901 OAKLAND RD, SAN JOSE, CA 95112
Program: PR0395049 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11

Inspected By: MARCELA MASRI
Inspection Type: FOLLOW-UP INSPECTION
Consent to Inspect Granted By: ROSENDO CHAVEZ

Inspection Date: 03/20/2018
Inspection Time: 12:00-13:00

Major Risk Factors and Interventions Violations:
Cited On: 03/16/2018
K07M - 8 Points - Improper hot and cold holding temperatures - Applicable Section(s): 11387.1, 113996, 113998, 114037, 114343(a)
Inspector Observations: FOUND THE PICO DE GALLO, GUACAMOLE AND SOUR CREAM AT 57F IN THE SERVICE REFRIGERATOR. [(CA) KEEP POTENTIALLY HAZARDOUS FOODS AT 41F OR BELOW. SA: MAY BE TRANSFERED TO A WORKING REFRIGERATOR.]
Comply by 03/19/2018

Minor Risk Factors and Interventions Violations:
N/A

Good Retail Practices Violations:
N/A

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>SOUR CREAM</td>
<td>SERVICE REFRIGERATOR</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>PICO DE GALLO</td>
<td>SERVICE REFRIGERATOR</td>
<td>35.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>CHEESE</td>
<td>SERVICE REFRIGERATOR</td>
<td>39.00 Fahrenheit</td>
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Overall Comments:

FOLLOW UP INSPECTION FROM 3-16-18 IN WHICH THE SERVICE REFRIGERATOR WAS UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.

FINDINGS: THE SERVICE REFRIGERATOR WAS REPAIRED. THE POTENTIALLY HAZARDOUS FOOD IS NOW AT 41F OR BELOW. OK TO USE.

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 4/3/2018. 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: ROSENDO CHAVEZ
OWNERS

Signed On: March 20, 2018