OFFICIAL INSPECTION REPORT

Facility: F40255424 - STRAITS RESTAURANT
Site Address: 333 SANTANA ROW 1100, SAN JOSE, CA 95128
Program: PR0372977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14
Owner Name: STRAITS SANTANA ROW LLC
Inspection Date: 01/02/2019
Inspection Time: 11:40 - 12:30
Inspected By: REGINA PASSALAQUA
Consent By: JASLEEN PURI

Placard Color & Score: GREEN N/A

Major Violations:
N/A

Minor Violations:
N/A

Measured Observations:
N/A

Overall Comments:

Reinspection

Violation # 7 (Holding Temperatures) is in compliance on 1/2/19.

Measured the temperature of sour kraut at 38F and half & half at 39F in the True cooler at beverage station.
Measured the temperature of cooked chicken at 38F, mushrooms at 38F, cut tomatoes at 39F in the right side cold holding prep unit.
Measured the temperature of sauce at 38F and fish at 38F in the left True reach down cooler.
Measured the temperature of cooked chicken at 37F and cooked gravy at 38F in the cold holding prep unit.

Violation #14 (Food contact surfaces clean/sanitized) is in compliance on 1/2/19.

Measured the chlorine sanitizer concentration at 50ppm in the right side bar dishwashing machine.
Oyster ice machine and back ice machines appear clean.

Violation #6 (Handwashing facilities supplied & accessible) is in compliance on 1/2/19.

Paper towels stored in dispenser at employee restroom.
Paper towels stored in dispenser at bar handsink.

Violation #7M, 14M, 6, 38, 43, 44, 41 (leak from back handsink) from inspection report dated 12/27/18 are in compliance.
Facility is still working on correcting violation #19, 36, 41 (pipe draining into pan in wok station) from inspection report dated 12/27/18.

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 1/16/2019. 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
- [THPC] Time as a Public Health Control

Received By: Regina Passalaqua
Manager

Signed On: January 02, 2019