OFFICIAL INSPECTION REPORT

Owner Name: ANAARSON CORP
Facility Name: EAST LAKE SEAFOOD RESTAURANT
Site Address: 2850 QUIMBY RD 130, SAN JOSE, CA 95148
Program: PR0305881 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14

Inspected By: MANDEEP JHAJJ
Inspection Type: ROUTINE INSPECTION
Consent to Inspect Granted By: SILVIA

Major Risk Factors and Interventions Violations:
K07M - 8 Points - Improper hot and cold holding temperatures - Applicable Section(s):11387.1, 113996, 113998, 114037, 114343(a)
Inspector Observations: Fish cakes and bean sprouts in small bowls found in underneath cooler and measured at 52°F. Employees moved this food inside the cooler due to inspection. They are ready to be cooked and served as per manager. During busy lunch time, food is placed out for easy access and cooked within 30 mins. [CA] Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. [COS] Food is cooked rightaway.
Corrected on 04/06/2018

Minor Risk Factors and Interventions Violations:
K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification - Applicable Section(s):
Inspector Observations: Food safety certificate is not available upon request. [CA] Facilities serving food shall have a valid FSC available at all times.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s):113953, 113953.1, 113953.2, 114067(f)
Inspector Observations: One of the hand sink is blocked with empty container inside the sink. [CA] Keep hand sinks free for employee use.

K09 - 3 Points - Improper cooling methods - Applicable Section(s):114002, 114002.1
Inspector Observations: Food in large trays found on top of other dry foods containers at the corner shelvings and are stacked on top of each other while cooling with limited air circulation. [CA] Properly store cooling foods in such a way to allow proper air flow. Use open space to cool food.

Good Retail Practices Violations:
K26 - 2 Points - Unapproved thawing methods used; frozen food - Applicable Section(s):114018, 114020, 114020.1
Inspector Observations: Chicken in metal container found sitting in cooking area, measured at 33°F. [CA] Food shall be thawed under refrigeration or completely submerged under cold running water of sufficient velocity to flush loose particles or in microwave oven or during the cooking process.

K30 - 2 Points - Food storage containers are not identified - Applicable Section(s):114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b)
Inspector Observations: Many frozen containers of meat in walk-in freezer, outside dry storage facility and produce containers in dry storage area found on floor. [CA] Food shall be stored at least 6” above the floor on approved shelving.

K33 - 2 Points - Nonfood contact surfaces not clean - Applicable Section(s):114115(c)
Inspector Observations: All the 2 door and 3 door cooler units has dried food accumulation at the corners and on shelvings. [CA] Clean the units.

K34 - 2 Points - Warewashing facilities: not installed, maintained, or used - Applicable Section(s):114067(f,g), 114099, 114099.3, 114099.5, 114010(a), 114101.1, 114101.2, 114103, 114107, 114125
Inspector Observations: Huge empty container with some food residue found on top of mop sink. [CA] Wash all containers in ware washing area. Don’t use mop sink to wash huge containers.

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: Fish tank needs cleaning. Tank appears to be moldy and greasy when observed from dining area. [CA] Clean the fish tank.
Facility ID: FA0208429
Site Address: 2850 QUIMBY RD 130, SAN JOSE, CA 95148
Program: PR0305881 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14

Inspection Date: 04/06/2018
Inspection Time: 11:55-14:05

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use - Applicable Section(s):114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** Cup used as scoop for dry goods and for meats as well. [CA] Use approved scoops/spoons with handles ensuring hands do not come in direct contact with food.

Linens are used to cover food, such as cut produce, in a walk-in refrigerator and in prep area. [CA] Linen shall not be used in contact with food.

Handle to ice scoop is in contact with ice in front tea area. [CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.

K38 - 2 Points - Inadequate ventilation and lighting in designated area - Applicable Section(s):114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:** Accumulation of grease on mechanical exhaust filters under the hood in front area. [CA] Ventilation hood filters shall be maintained clean and good repair. Clean mechanical exhaust hood and/or filters of grease accumulation.

K40 - 2 Points - Wiping cloths: improperly used and stored - Applicable Section(s): 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** Soiled wet wiping cloths observed in prep area with no sanitizer bucket near by. [CA] Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer.

K45 - 2 Points - Inadequate floors, walls, ceilings: built, maintained, clean - Applicable Section(s): 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:** Floors and walls throughout the facility are sticky and wet with accumulation of dried food debris behind cooking units, behind coolers and in dry storage area. [CA] Clean the facility.

K47 - 2 Points - Improper signs posted - Applicable Section(s): 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations:** No hand washing signs posted on hand sinks. [CA] Post hand washing signs.

Hand washing stickers provided.

**Performance Based Inspection Questions:**
Satisfactory - Adequate handwash facilities: supplied or accessible.

**Measured Observations:**

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<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
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<tbody>
<tr>
<td>GARLIC</td>
<td>COOLER</td>
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<tr>
<td>CHICKEN</td>
<td>PREP INSERT</td>
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<tr>
<td>CHLORINE SANITIZER</td>
<td>DISHWASHER</td>
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<td>WARMER</td>
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<td>WARMER</td>
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<td>THAWING AT ROOM TEMP</td>
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<td>ON GRILL</td>
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<td>FISH</td>
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**Overall Comments:**
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Facility ID: FA0208429
Inspection Date: 04/06/2018
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OWNER HAS FSC BUT NOT AVAILABLE TO REVIEW DURING INSPECTION.

NOTES:
- HAND WASH SINKS FULLY STOCKED.
- SHELLFISH TAGS AVAILABLE.
- DISHWASHER WORKING OKAY.
- ALL COOLER WORKING OKAY.
- FOOD HANDLER CARDS OKAY.

IMPORTANT:
- FACILITY NEEDS CLEANING. ALL REFRIGERATION UNITS SHALL BE CLEANED AND ORGANIZED.
- ALL HOODS SHALL BE CLEANED AND MAINTAINED.
- CLEAN THE FISH TANK.

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 4/20/2018. 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: SILVIA
MANAGER
Signed On: April 06, 2018