OFFICIAL INSPECTION REPORT

Facility: FA0208429 - EAST LAKE SEAFOOD RESTAURANT
Site Address: 2850 QUIMBY RD 130, SAN JOSE, CA 95148
Inspection Date: 12/05/2019

Program: PR0305881 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14
Owner Name: ANAARSON CORP
Inspection Time: 13:40 - 14:50

Inspected By: DONALD COPELAND
Inspection Type: FOLLOW-UP INSPECTION
Consent By: CHAU TON

Placard Color & Score: GREEN N/A

Comments and Observations

Major Violations
Cited On: 12/03/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 12/05/2019

Cited On: 12/04/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 12/05/2019

Minor Violations
Cited On: 12/05/2019
K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed one live cockroach on wall near make line prep cooler. Observed several live
and dead cockroaches on glue traps in same area and also under table near oven area handwash sink. [CA]
Facility shall be kept free of cockroaches and other vermin that may contaminate food. [COS] Manager killed and
removed live cockroach.

AN ADDITIONAL FOLLOW UP INSPECTION WILL BE CONDUCTED WITHIN ONE WEEK DURING WHICH TIME
FACILITY MUST CONTINUE TO CLEAN AND REMOVE GREASE AND DEBRIS FROM EQUIPMENT AND
TABLES/SHELVING, AND RECEIVE ADDITIONAL PEST CONTROL TREATMENT. OK TO OPERATE.

Follow-up By
12/12/2019

Measured Observations
N/A

Overall Comments:
THIS FOLLOW UP INSPECTION WILL BE BILLED AT $219.00 PER HOUR. AN ADDITIONAL FOLLOW UP INSPECTION WILL
BE CONDUCTED WITHIN ONE WEEK AND WILL BE BILLED AT $219 PER HOUR, MINIMUM ONE HOUR.

OK TO OPERATE.

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 12/19/2019. 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.
<table>
<thead>
<tr>
<th>Facility</th>
<th>Site Address</th>
<th>Inspection Date</th>
<th>Inspection Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>FA0208429 - EAST LAKE SEAFOOD RESTAURANT</td>
<td>2850 QUIMBY RD 130, SAN JOSE, CA 95148</td>
<td>12/05/2019</td>
<td>13:40 - 14:50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Program</th>
<th>Owner Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>PR0305881 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14</td>
<td>ANAARSON CORP</td>
</tr>
</tbody>
</table>

**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
- [TPHC] Time as a Public Health Control

Received By: Chau Ton

Signed On: December 05, 2019