

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0208429 - EAST LAKE CHINESE SEAFOOD	Site Address 2850 QUIMBY RD 130, SAN JOSE, CA 95148	Inspection Date 08/01/2023
Program PR0305881 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name QRST LLC	Inspection Time 12:30 - 13:30
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By RYAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/28/2023

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 08/01/2023. See details below.

Cited On: 08/01/2023

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Kitchen employee observed handling raw battered chicken wings and then wiping hands on wiping cloth maintained at the food preparation table. Employee continued onto other task without wash hands. This Division observed the same wiping cloth being used to wipe non-food contact surfaces.

When instructed to properly wash hands, employee washed hands with only water at the food preparation sink at the food preparation line.

[CA] Ensure employees are properly washing hands as required. Employees shall wash their hands in all of the following instances:

- (1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) Immediately after using the toilet room and again when returning into the kitchen.**
- (4) After caring for or handling any animal allowed in a food facility in pursuant to this part.**
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled equipment or utensils.**
- (7) During food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
- (8) When switching between working with raw food and working with ready-to-eat foods.**
- (9) Before initially donning gloves for working with food.**
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.**
- (11) After engaging in other activities that contaminate the hands.**

Properly wash hands with soap, warm water and dry using single use paper towels as required. Single-use gloves shall be removed prior to washing hands.

[COS] Instructed employee to properly wash hands at the hand wash sink with soap and dry with paper towels.

Cited On: 07/05/2023

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 07/19/2023

Cited On: 07/28/2023

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 08/01/2023

Cited On: 07/05/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

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Compliance of this violation has been verified on: 07/28/2023

Cited On: 07/19/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 07/28/2023

Minor Violations

Cited On: 07/05/2023

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 08/01/2023

Cited On: 08/01/2023

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

Inspector Observations: Wiping cloths maintained out on food preparation tables used for cleaning non-food contact surfaces and to wipe hands. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium). Wiping cloths that are in use for cleaning food spills shall not be used for any other purpose. Wiping cloths shall be free of food debris and visible soil.

Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Hot water	Three-compartment sink	125.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a second conditional pass during another follow-up on 7/28/2023.

- This follow-up will be chargeable at \$290/per hour, minimum one hour.

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 **8/15/2023**. 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:

[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: Ryan L.
Manager

Signed On: August 01, 2023