

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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

Facility FA0208429 - EAST LAKE CHINESE SEAFOOD		Site Address 2850 QUIMBY RD 130, SAN JOSE, CA 95148	Inspection Date 11/04/2025
Program PR0305881 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name QRST LLC	Inspection Time 13:10 - 14:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By FABIANO LOW	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 10/07/2025

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

Compliance of this violation has been verified on: 11/04/2025

Cited On: 10/07/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 11/04/2025

Minor Violations

Cited On: 11/04/2025

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Multiple house and drain flies were observed back in the storage and preparation areas.
[CA] Eliminate vermin from the facility by a legal method.

Follow-up By
11/04/2025

Cited On: 11/04/2025

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Repeated violation: Raw food products like shell eggs were stored above ready to eat food products inside the walk-in cooler.
[CA] To prevent possible contamination, ready-to-eat food products and produce must be stored above or by the said of raw food products.

Follow-up By
11/04/2025

Many open bag food products were stored on the shelf in the dry storage area.
[CA] Store all open bag food products in properly labeled bulk containers.

Cited On: 11/04/2025

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Repeated violation: Many food products on boxes were stored directly on the floor or on milk crate back in the storage area, walk-in cooler, and walk-in freezer.
[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.

Follow-up By
11/04/2025

Cited On: 11/04/2025

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

Inspector Observations: Repeated violation: Multiple wet/soiled wiping cloths were stored on the counters.
[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Follow-up By
11/04/2025

Cited On: 11/04/2025

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Repeated violation: Food residue and slime buildup was observed on the floor and the floor sinks located below the preparation and wash sinks.
[CA] Conduct thorough and regular cleaning on the floor areas.

Follow-up By
11/04/2025

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Measured Observations

Item	Location	Measurement	Comments
Rice	Rice steamer	154.00 Fahrenheit	
Chicken	Final cook	174.00 Fahrenheit	
Noodle	Final cook	165.00 Fahrenheit	
Chlorine	Low temp mechanical dishwasher	50.00 PPM	
Duck	Preparation fridge	39.00 Fahrenheit	
Tofu	Multiple door preparation fridge	41.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 10/7/2025. The facility was issued a conditional pass for holding food out of the safe temperature zone inside the multiple door preparation fridge and for sanitizing dishes without any sanitizer on the low temperature mechanical dishwasher.

During today's follow-up inspection, the food products stored on the preparation fridge were measured at or below 41 oF, and the sanitizer concentration on the low temp mechanical dishwasher was measured at 50 ppm. Therefore, the facility is issued a green pass placard. However, the above repeated violations must be corrected immediately as well.

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 **11/18/2025**. 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: Fabiano Low
Owner

Signed On: November 04, 2025