

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 08/11/2026		Placard Color & Score RED 69		
Program PR0305881 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name QRST LLC		Inspection Time 13:00 - 14:30			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By FABIANO LOW				FSC Fabiano Low 09/08/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X				S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food					X		
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized		X		X			N
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals		X					

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: The sanitizer concentration on the low temperature mechanical dishwasher that was used to wash the dishes was measured at zero ppm chlorine.

[CA] Whenever sanitizing of utensils/equipment is conducted using a low temperature mechanical dishwasher, there must be a 50-ppm residual chlorine level when the cycle completes. Until the mechanical dishwasher is fixed, please use the three manual compartments sink to wash, rinse, and sanitize the dishes with 200 ppm quaternary ammonia or 100 ppm chlorine, unless otherwise specified by manufacturer of the chemical. The person in charge refilled one sink of the warewash sink with lukewarm water and added bleach manually to create a 100-ppm chlorine solution to sanitize the utensils washed in the mechanical dishwasher (SA).

Follow-up By
08/11/2026

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

Inspector Observations: Major:

Multiple live cockroaches were observed above the preparation table, the wash sink, on the clean utensil's storage shelf, and on the wall above the preparation tables.

[CA] Eliminate all insects/rodents from the facility by a legal method. Until the live cockroaches are all eliminated and verified by a district inspector, the facility shall be closed. Please contact the district inspector for a follow-up inspection.

During a follow-up inspection, no live or dead vermin, indication of the dropping, gnawing, or rat rub marking should be observed. The owner of the facility must provide a pest control company report which indicate what interventions were conducted and observed violations and recommendations.

The structural issues including the cracks, crevices, and gaps between the wall and the sinks and the preparation tables and the walls must be caulk or sealed. To prevent vermin hiding and breeding and easy cleaning of the floor area, all food products must remove from the floor and stored on shelves or dunnage racks.

Any operational and structural issues that contribute to the vermin infestation must also be addressed.

Minor:

Multiple dry rodent droppings were observed on the floor of the kitchen and storage areas.

[CA] Eliminate rodents from the facility by a legal method and conduct a regular thorough cleaning of the floor in both the kitchen and storage areas.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Some potentially hazardous foods stored on the multiple door preparation fridge were measured between 42 oF and 50 OF.

[CA] All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above. The chef said the tofu was taken half an hour ago from the single door preparation fridge. The tofu was taken to the single door preparation fridge (COS).

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)

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Inspector Observations: 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.

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.

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

Inspector Observations: 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.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Heavy dust and dirt buildup was observed on the wall of the walk-in cooler and the cover of the compressor guard.

[CA] Conduct a regular cleaning of the wall and screen guards of the walk-in cooler.

Heavy food residue and grim buildup on handles and surfaces of the equipment including the refrigeration units.

[CA] Conduct thorough cleaning on the surfaces and handles of the equipment.

Heavy food residue accumulation was observed on some of the equipment surfaces and handles including the fridge door.

[CA] Conduct thorough cleaning on surfaces and handles of working equipment.

The screen covers of the make-up air vents back in the preparation area and the restroom's exhaust fan have heavy dust accumulation.

[CA] Clean the screen covers of the makeup air and the exhaust fan regularly.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 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: The live fish tank is a bad condition with heavy green algae growth and grim buildup, leaking pipes, and accumulation of improperly collected gray water

[CA] Please conduct a thorough repair work and cleaning of the structure. If it is not repaired, the unit may have to be removed from the facility.

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

Inspector Observations: 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).

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

Inspector Observations: Food residue and slime buildup was observed on the floor and the floor sinks located below the cooking equipment, preparation table, and the preparation and wash sinks.

[CA] Conduct thorough and regular cleaning on the floor areas.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Fried chicken	Final cook	189.00 Fahrenheit	
Beijing beef	Final cook	165.00 Fahrenheit	
Crab	Fish tank	41.00 Fahrenheit	
Beef	Open top preparation fridge	45.00 Fahrenheit	
Beef	Final cook	174.00 Fahrenheit	
Steam rice	Rice cooker	164.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Chicken	Open top preparation fridge	47.00 Fahrenheit	
Chicken	Walk-in freezer	0.00 Fahrenheit	
Chow mein	Final cook	165.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	

Overall Comments:

Note: Food safety manager certificate: Fabiano Low - 09/08/2030

CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/25/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: August 11, 2026