

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 07/19/2023
Program PR0305881 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name QRST LLC	Inspection Time 15:30 - 16:30
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By RICHARD LEE	

Placard Color & Score GREEN N/A
--

Comments and Observations

Major Violations

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: 07/05/2023

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

This violation found not in compliance on 07/19/2023. See details below.

Cited On: 07/19/2023

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

Inspector Observations: One live cockroach observed on floor between the island food preparation refrigerator and the food preparation table.

Follow-up By
07/27/2023

One dead cockroach observed on floor below the mechanical dish machine.

One dead cockroach observed on floor below the hand wash sink closest to the server station.

Facility was serviced by pest control company on 7/12/2023. No other live activity was observed.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborage have been resolved.

This Division recommends increasing frequency of service.

[COS] Employee abated live cockroach.

Minor Violations

Cited On: 07/05/2023

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

This violation found not in compliance on 07/19/2023. See details below.

Cited On: 07/19/2023

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

Inspector Observations: Hand wash station in the middle of the kitchen lacked hand soap. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

OFFICIAL INSPECTION REPORT

Facility FA0208429 - EAST LAKE CHINESE SEAFOOD	Site Address 2850 QUIMBY RD 130, SAN JOSE, CA 95148	Inspection Date 07/19/2023
Program PR0305881 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name QRST LLC	Inspection Time 15:30 - 16:30

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cooked shrimp	Food preparation refrigerator	39.00 Fahrenheit	
Parcooked chicken	Food preparation refrigerator	40.00 Fahrenheit	
Roast duck	Walk-in refrigerator	40.00 Fahrenheit	
Ambient	Two-door reach-in refrigerator	41.00 Fahrenheit	
Daikon cake	Three-door upright refrigerator	38.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Cooked BBQ pork	Merchandiser refrigerator	40.00 Fahrenheit	
Diced tofu	Island food preparation refrigerator	40.00 Fahrenheit	
Sliced BBQ pork	Food preparation refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	100.00 PPM	
Cooked rice	Rice warmer	149.00 Fahrenheit	

Overall Comments:

- *On-site for operator scheduled follow-up inspection after facility earned a conditional pass during a routine inspection on 7/5/2023.*

- *A second chargeable follow-up inspection will be conducted to verify compliance.*

- *Continue to clean and maintain facility:*

- *Deep clean floors, walls, and equipment food contact and nonfood contact surfaces of debris and food residues.*
- *Seal all holes, gaps, cracks, and/or crevices to prevent harboring of pest.*

- *Subsequent follow-up inspection will be billed at \$219/hour, minimum on hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, or \$493/hour, minimum two hours, during non-business hours, and upon inspector availability.*

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 **8/2/2023**. 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 Low
Manager

Signed On: July 19, 2023