

**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 07/28/2023
Program PR0305881 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name QRST LLC	Inspection Time 11:30 - 12:45
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By PHUONG	

Placard Color & Score <b>YELLOW</b> <b>N/A</b>
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**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)

**Inspector Observations: Employee observed returning into kitchen from the restroom with gloves still donned on. Employee continued onto food preparation, without directly touching any food items. When questioned, employee demonstrated at the kitchen hand sink that hands were washed inside the restroom with gloves still donned on.**

Follow-up By 08/02/2023
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**[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 remove gloves and wash hands.**

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

**Inspector Observations: Container of cooked white rice maintained inside the two-door merchandiser refrigerator measured at 70F. Employee stated that the rice was cook the night before, was maintained out in ambient temperature, and was relocated into the refrigerator this morning to continue cooling.**

Follow-up By 08/02/2023
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**Colander of cooked chicken stacked on top of colander of cooked beef inside the walk-in refrigerator. Both items measured between 67F to 70F. PIC stated that items were prepared in the morning less than two hours prior.**

**Closed plastic tubs of cooked chow mein noodles measured at 63F maintained inside the walk-in refrigerator stacked on top of each other.**

**[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F or below within 2 hours and**

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*from 70°F to 41°F or below within an additional 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

**[COS] Tray of rice was VC&D for improper cooling.**

Cited On: 07/05/2023

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**

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: 07/28/2023

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations: Employee observed eating inside kitchen around areas of food preparation. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. [COS] PIC instructed employee to eat in designated area.**

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 07/28/2023. See details below.**

Cited On: 07/28/2023

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 by the roasting oven obstructed with plastic food container placed on top of the faucet. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. [COS] Obstructed was removed.**

Cited On: 07/28/2023

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Fried rice subjected to time as a public health control (TPHC) was improperly labeled. Rice measured between 140F to 145F. Label indicated that item is to be discarded at 4:00 PM. Cook stated that the rice was prepared this morning around 11:00 AM (after 4 hours, discard time should be 3:00 PM). Cooked also stated that any left over fried rice is discarded after the lunch service.**

**When questioned about TPHC procedures, a different employee placed the container of rice inside the steamer to maintain hot.**

**[CA] PHFs utilizing time as a public health control (TPHC) shall be discarded if not consumed or served within 4 hours from the point in time when food is removed from temperature control.**

**As per requirements on TPHC written procedures, food items subjected to TPHC shall not be returned to temperature control.**

**[COS] Employee corrected time label and removed rice from steamer.**

Cited On: 07/28/2023

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

**Inspector Observations: Numerous live flies observed throughout kitchen facility. [CA] Use any and all approved methods to abate live flies.**

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## Measured Observations

Item	Location	Measurement	Comments
Sliced BBQ pork	Food preparation refrigerator	38.00 Fahrenheit	
Hot & sour soup	Soup warmer	152.00 Fahrenheit	
Cooked BBQ pork	Two-door merchandiser refrigerator	40.00 Fahrenheit	
Warm water	Hand wash sink	100.00 Fahrenheit	
Hot water	Three-compartment sink	120.00 Fahrenheit	
Fried pork	Two-door reach-in refrigerator	38.00 Fahrenheit	
Cooked chicken	Food preparation refrigerator	39.00 Fahrenheit	Top insert
Cooked bbq pork	Food preparation refrigerator	40.00 Fahrenheit	Top insert
Tapioca dessert	Walk-in refrigerator	40.00 Fahrenheit	
Roast duck	Two-door reach-in refrigerator	39.00 Fahrenheit	

## Overall Comments:

- **On-site for chargeable follow-up inspection.**
- **Two or more major violations were observed during the follow-up inspection.**
- **A third follow-up inspection will be conducted to verify compliance of all major violations.**
- **Follow-up inspection will be chargeable.**

\*\*\* Note: effective 8/1/2023

- **Subsequent follow-up inspection shall be billed \$290/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$629/hour, minimum two hours, during non-business hours, and upon inspector availability.**

- **The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.**

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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 **8/11/2023**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Phuong T.  
PIC

**Signed On:** July 28, 2023