

**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 FA0286052 - 360 RESTAURANT		Site Address 989 STORY RD 8000, SAN JOSE, CA 95122	Inspection Date 04/15/2026
Program PR0428892 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name RESTAURANT 360 LLC	Inspection Time 12:20 - 13:50
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By MR. TANG	

Placard Color & Score <b>RED</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 04/10/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Compliance of this violation has been verified on: 04/15/2026**

Cited On: 04/10/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Compliance of this violation has been verified on: 04/15/2026**

Cited On: 04/10/2026

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

**This violation found not in compliance on 04/15/2026. See details below.**

Cited On: 04/15/2026

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

**Inspector Observations: Observed Vermin:**

**Follow-up By**  
**04/20/2026**

- 5+ old rodent droppings observed at the corner of the BBQ butcher station behind the small pillar at the wall.
- Cockroach activity observed in the following areas:
  - 2+ dead cockroaches on floor of the butcher station.
  - Dead cockroaches on floor of the cashier - in plain view, as well as behind the cabinets.
  - Dead cockroaches on floor around the ware washing area - leg of the three-compartment sink, leg of the small rack holding mechanical dish machine detergent.
  - Dying adult carry egg sac on floor next to the BBQ oven.
  - 3+ on floor underneath the cookline.
  - Dead cockroaches, egg sac, and one live nymph on floor by the leg of the center food preparation refrigerator across from the steam box.
  - Live cockroach on gasket of the walk-in refrigerator.
  - Dead cockroaches on floor at the corner to the left of the three-door upright refrigerator.
  - Dead cockroach on floor by the leg of the two-compartment food preparation sink.
  - Dead adult carrying egg sac inside the storage space above the condenser systems of the center food preparation refrigerator across from the steam box.

**[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.**

**Requirements Before Reopening:**

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

**Minor Violations**

Cited On: 04/15/2026

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

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**Inspector Observations: Accumulation of grease, grime, and/or food debris observed in the following areas:**

- Wheels of the rolling rack where BBQ items are hung.
- On and around the mechanical dish machine.
- Catch trays of the burners and cook lines.
- Door handles of preparation refrigerators.
- Gaskets of preparation refrigerators.
- Wheels of cooking equipment and preparation refrigerators.

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

**\*\* Note: observed areas are representative examples only. The facility shall perform a thorough deep cleaning of all areas of the facility.**

Cited On: 04/10/2026

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**This violation found not in compliance on 04/15/2026. See details below.**

## Measured Observations

N/A

## Overall Comments:

- On-site for operator scheduled follow-up inspection after facility was closed due to evidence of a vermin infestation.

**\*\*\* Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division \*\*\***

- Facility shall:

- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.

**\*\* Provide any and all reports for any type of work conducted by pest control company.**

**\*\* Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.**

- Eradicate all live and dead rodents and insects from the facility.
- Clean and sanitize the affected area(s) and equipment.
- Dispose of all food items that have been adulterated/contaminated.
- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.
- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)
- Eliminate food and water sources inside and outside the facility.
- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).
- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).

- Subsequent follow-up inspection after first follow-up shall be billed \$282/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of 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. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

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- *The following major violations were not observed since facility was closed, however, were discussed with manager;*
- *K08M - Improperly using time as a public health control.*
- *K13M - Food not in good condition/unsafe/adulterated.*
- *K49m - Permits Available:*
  - *Per owner, a check was sent via mail.*

## 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 **4/29/2026**. 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




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**Received By:** Long T.  
Manager

**Signed On:** April 15, 2026