

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 FA0256123 - EASTERLY		Site Address 3927 RIVERMARK PLZ, SANTA CLARA, CA 95054		Inspection Date 11/06/2024		Placard Color & Score YELLOW 53		
Program PR0374012 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CISHI RESTAURANT MANAG		Inspection Time 11:05 - 14:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By YU ZHANG				FSC Yu Zhang 11/01/2027

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						
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		X			
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records		X		X			
K09	Proper cooling methods			X	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						
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		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	X	
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: 1) Observed employee rinsing dirty dishes and then stacking clean dishes without washing hands. [CA] Prior to handling clean dishes and utensils wash hands properly with soap and warm water. [COS] Employee rewashed dishes and washed hands prior to handling cleaned dishes.

Follow-up By
11/11/2024

2) Employee handling raw fish at steamer station observed to be handling trays of ready to eat foods from the steamer and produce without hand washing. [CA] Wash hands with soap and warm water after handling raw meats prior to handling any other equipment and any ready to eat foods to prevent cross contamination. [COS] Employee washed hands with soap and warm water and tray of ready to eat foods was returned to steamer to cook again. Produce was washed and marked to only be cooked in conjunction with raw fish in steamer.

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

Inspector Observations: Cookline countertop measured to have the following PHFs:

- Raw shelled eggs at 58F
- Cooked ground pork at 112F (per employee this item was cooked in the last 45 minutes).
- Sliced tofu at 63F
- Wood ear mushrooms at 61F
- Cooked chicken at 44F

Per employee all items are placed out for lunch service and then returned to refrigeration after 2:30PM (end of lunch service)

Counterop by steamer station measured to have:

- Raw shelled eggs at 67F

Per employee shelled eggs shall be used for lunch service and then returned to walk in if there are left overs

Per employee all cold PHFs were taken out of refrigeration within the last 30 minutes to prep for lunch service.

[CA] PHFs shall be held at 41°F or below for cold holding or at 135°F or above for hot holding.

[COS]

Cooked pork, cooked chicken and raw eggs at cookline countertop were moved into prep until to keep cold. Ice was added to water bath of tofu and wood ear mushrooms to keep items at 41F and below. After 30 minutes tofu measured to be 38F.

Raw shelled eggs at steamer station was placed into ice bath to keep cold.

Follow-up By
11/11/2024

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

Inspector Observations: Smoked eggplant (82F) and cooked tofu (71F) in to-go containers observed on countertop. Per employee items are kept at room temperature for service and are kept there for lunch service only and then discarded.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

Facility shall fill out written procedures to identify which items are held at TPHC, show how times are tracked for each item, and provide corrective actions if food is not used up by allotted time.

[COS] Employee filled out TPHC SOPs and understands that all foods under TPHC will be discarded at the end of each service period (11:00AM-2:30PM and 5:00PM-9:00PM).

Follow-up By
11/11/2024

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Smoked pork belly in ROP observed stored at room temperature at countertop. Per operator pork belly was cooked and packaged in house.

Follow-up By
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Per operator meat is shelf stable and kept at room temperature and was made earlier this week.

Stewed pork in ROP measured to be in grab n go cooler measured to be 39F.

[CA] The food facility shall obtain a HACCP plan approval from CDPH prior to packaging PHFs using a reduced-oxygen packaging method.

For smoking or curing meats to a shelf stable product facility must obtain approval from CDFA.

Discontinue use of reduced oxygen packaging and storing meats at room temperature until correct approvals and licenses are obtained.

[COS] Bags of smoked pork product was VC&D. (see VC&D report). Stewed pork was removed from packaging and placed into regular to-go containers.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Large pot of soup observed on shelf by cookline and measured to be 177F. Per employee soup was pulled off of stove about 10 minutes prior. Per operator soup and placed there and then placed into walk in cooler when cooled enough.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.

[COS] Employee transferred soup into two large chaffing dishes to cool faster. Chaffing dishes were then placed into walk in cooler after 1 hour when soup measured to be 129F.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

*Inspector Observations: 1) Raw fish observed to be thawing under cold standing water. Fish measured to be 32F
2) Raw beef bone observed to be thawing in box at room temperature. Beef measured to be 24F.*

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

[COS]

Cold running water was turned on at prep sink for thawing fish.

Beef was moved into walk in cooler to continue to thaw.

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: Raw meats observed to be stored over ready to eat foods(such as noodles and tofu) and produce in walk in cooler.

Raw meats observed to be stored over produce in prep cooler at cookline. [CA] Store raw meats under or double contained next ready to eat foods and produce to prevent cross contamination. Ensure raw meats are stored in front of ready to eat foods and produce in prep cooler to prevent cross contamination.

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

Inspector Observations: Food containers observed to be stored on the floor by cookline and in walk in cooler.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Shelves in walk in cooler observed to have built up rust and debris. [CA] Keep shelves clean.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Countertop fryer observed to be stored in back prep area. Grease build up observed on shelving near fryer.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

Remove fryer or relocate to under hood.

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

Inspector Observations: *Wiping cloths observed to be stored on countertop and in apron pockets.*

[CA] *Dry or wet cloths that are used with raw foods of animal origin shall be kept separate from cloths used for other purposes, and wet cloths used with raw foods of animal origin shall be kept in a separate sanitizing solution.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Sauce	2 door glass door cooler in back	39.00 Fahrenheit	
Soup	Shelf	133.00 Fahrenheit	
Pooled eggs	Entry to cookline prep cooler	53.00 Fahrenheit	Just cracked and beat about 10 minutes prior per employee
Wood ear mushrooms	cookline countertop	61.00 Fahrenheit	
Raw chicken	Entry to cookline prep cooler	40.00 Fahrenheit	
Cooked chicken	cookline countertop	44.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Raw shelled eggs	Steamer station countertop	68.00 Fahrenheit	
Cooked noodles	Walk in cooler	74.00 Fahrenheit	Per employee noodles were cooked in the last 45 minutes and rinsed with cold water.
Hot water	3-comp sink	0.00 Fahrenheit	
Sliced tofu	cookline countertop	63.00 Fahrenheit	
Thawing beef	On top of freezer	28.00 Fahrenheit	
Meat balls	2 door glass door cooler in back	41.00 Fahrenheit	
Raw chicken	End of cookline prep cooler	41.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cooked fish	Out of steamer	159.00 Fahrenheit	
Smoked eggplant	cookline countertop	82.00 Fahrenheit	
Cooked pork	Walk in cooler	39.00 Fahrenheit	
Raw pork	End of cookline prep cooler	41.00 Fahrenheit	
Raw fish	Walk in cooler	39.00 Fahrenheit	
cooked tofu	cookline countertop	71.00 Fahrenheit	
Raw shelled eggs	cookline countertop	58.00 Fahrenheit	
Cooked ground pork	cookline countertop	112.00 Fahrenheit	
Thawing fish	In prep sink	34.00 Fahrenheit	
Rinse cycle	Upright dishwasher	160.00 Fahrenheit	

Overall Comments:

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 **11/20/2024**. 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.

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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: Yu Zhang
Manager

Signed On: November 06, 2024