

**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**

|  |  |  |   |
|--|--|--|---|
| <b>Facility</b><br>FA0286052 - 360 RESTAURANT                                    |  | <b>Site Address</b><br>989 STORY RD 8000, SAN JOSE, CA 95122 | <b>Inspection Date</b><br>11/07/2023    |
| <b>Program</b><br>PR0428892 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  | <b>Owner Name</b><br>RESTAURANT 360 LLC                      | <b>Inspection Time</b><br>11:05 - 12:15 |
| <b>Inspected By</b><br>HENRY LUU   | <b>Inspection Type</b><br>FOLLOW-UP INSPECTION | <b>Consent By</b><br>JAMES W.                                |   |

|  |
|--|
| <b>Placard Color &amp; Score</b><br><b>GREEN</b><br><b>N/A</b> |
|--|

**Comments and Observations**

**Major Violations**

Cited On: 11/03/2023

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

**Compliance of this violation has been verified on: 11/07/2023**

Cited On: 11/03/2023

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

**Compliance of this violation has been verified on: 11/07/2023**

**Minor Violations**

Cited On: 11/07/2023

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Hand wash station by the food preparation sink and roast/BBQ item preparation area lacked hot water. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

Cited On: 11/07/2023

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: At time of inspection, walk-in refrigerator measured between 46F to 48F. Manager stated that repairs for the walk-in refrigerator started yesterday, however, additional parts were needed to finish the repair. Technician was on-site at the time of the inspection to finish the repairs.**

**Ambient temperature of the walk-in refrigerator measured between 40F to 42F at the end of the inspection. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.**

**\*\* Note: Discontinue usage of refrigerators that are unable to maintain PHF at 41F. Temporarily relocate PHF items and/or utilize other refrigeration units until approved repairs have been made.**

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## Measured Observations

| <u>Item</u>              | <u>Location</u>               | <u>Measurement</u> | <u>Comments</u>   |
|--------------------------|-------------------------------|--------------------|---|
| Raw shrimp               | Food preparation refrigerator | 37.00 Fahrenheit   |   |
| Warm water               | Hand wash sink                | 110.00 Fahrenheit  | By walk-in refrigerators  |
| Hot water                | Three-compartment sink        | 137.00 Fahrenheit  |   |
| Raw geoduck              | Walk-in refrigerator          | 40.00 Fahrenheit   |   |
| Chlorine sanitizer       | Mechanical dish machine       | 50.00 PPM          |   |
| Raw oyster on half-shell | Walk-in refrigerator          | 40.00 Fahrenheit   |   |
| Raw scallops             | Food preparation refrigerator | 35.00 Fahrenheit   |   |
| Raw pork                 | Walk-in refrigerator          | 39.00 Fahrenheit   |   |
| Live clams               | Walk-in refrigerator          | 38.00 Fahrenheit   |   |
| Cooked pork hock         | Walk-in refrigerator          | 50.00 Fahrenheit   | Employee stated that item was removed from the walk-in freezer in the morning to thaw in the microwave before moving into the walk-in refrigerator.       |
| Roast duck               | Walk-in refrigerator          | 52.00 Fahrenheit   | Employee stated that item was removed from the walk-in freezer in the morning to thaw in ambient temperature before moving into the walk-in refrigerator. |
| Peking duck              | Walk-in refrigerator          | 50.00 Fahrenheit   | Employee stated that item was removed from the walk-in freezer in the morning to thaw in ambient temperature before moving into the walk-in refrigerator. |

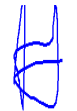
## Overall Comments:

- **On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 11/03/2023.**
- **Facility has earned a pass placard.**
- **Continue to address violation noted on inspection reports.**

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 **11/21/2023**. 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:** James W.  
 Manager  
**Signed On:** November 07, 2023