

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 04/10/2026	
Program PR0428892 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RESTAURANT 360 LLC		Inspection Time 15:15 - 16:30
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By AN	FSC Chi Wing Wong 03/31/2028	

Placard Color & Score
RED
52

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures	X						N
K08 Time as a public health control; procedures & records		X					N
K09 Proper cooling methods	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		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	
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	X	
K30 Food storage: food storage containers identified		
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	X	
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		
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	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
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	X
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Roast duck, roasted pork belly, soy sauce chicken, cold empres chicken, and BBQ pork subjected to time as a public health control (TPHC) were not labeled with time at which item was removed from temperature control. At the display rack, numerous ducks from various cooking times were commingled together.

Follow-up By
04/14/2026

[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.

**** Repeat violation ****

- Failure to comply will result TPHC usage being revoke. All PHF items will be subjected to temperature control only.

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

Inspector Observations: Observed one can of oyster sauce and one can of mushrooms dented at the seal.

Follow-up By
04/14/2026

[CA] Food shall be inspected as soon as practical upon receipt and prior to any use, storage, or resale. Cans that are damaged at the hermetic seal shall be returned or discarded.

[COS] Lead kitchen employee VC&D cans.

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

Inspector Observations: 1. Observed Vermin:

- 5+ live cockroaches below the medium sized mixer across from the hand wash station by walk-in freezer.
- 10+ dead cockroaches observe on floor around the white one-door upright freezer and around the rolling rack where raw duck is hung.
- 10+ rodent observed on floor in the upstairs storage room.
- Observed gnawed through plastic at the corner of the cashier area.

Follow-up By
04/14/2026

2. Photographs: Taken for documentation purposes.

3. Supervisor S. Lew was notified of closure.

4. Notification: The person in charge during inspection, Long, has been informed that the facility must close immediately.

[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.**

***** Pest control reports were provided for review upon request. Facility serviced on 4/1/26 and on 4/6/26 with cockroaches noted on both service reports.**

Minor Violations

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

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Inspector Observations: Hand wash station by the ware washing area obstructed with hanging duck.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Shellstock tags observed commingled together.

[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

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

Inspector Observations: Bags of fish thawing in container of standing water at the food preparation sink.

[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.

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 shelled eggs maintained above ready-to-eat roast duck inside the walk-in refrigerator. Raw meat and shelled eggs stored above ready-to-eat containers of braised fish and braised frog legs in the walk-in refrigerator.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Observed dehydrated duck in preparation maintained inside the walk-in refrigerator hanging on the shelves in direct contact of boxes of raw food items and/or heavily soiled and rusted shelving.

Observed numerous roast pork hanging in the kitchen in direct contact with side of the three-compartment sink.

[CA] All food shall be separated and protected from possible contamination. Utilize food grade wraps and/or storage containers to store food items.

Observed two pest control tin cat/mouse traps placed on top of a barrel of uncooked rice in the dry storage area.

[CA] All food shall be separated and protected from possible contamination.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Observed can of domestic insecticide spray maintained on floor underneath the preparation table at the BBQ/roasted items.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

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

Inspector Observations: Accumulation of grime observed on door handles of all refrigeration units. Observed bulk ingredient containers heavily soiled with grime. Observed heavy build up of grime on racks inside the walk-in refrigerator where opened and exposed food is stored. Heavy accumulation of grease and food debris observed on and in-between cooking equipment.

Heavy accumulation of grease observed below preparation table at the BBQ butcher station.

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

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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: Observed storage racks inside the walk-in refrigerator heavily soiled and rusted.
[CA] Equipment shall be smooth, easily cleanable, nonabsorbent, durable, and maintained in good repair.

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

Inspector Observations: Observed heavy accumulation of grease and soot on ventilation hood and hood filters.
[CA] Clean mechanical exhaust hood and/or filters of grease accumulation.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed upstairs storage room disorganized with half opened boxes of beverages, utensils, and items cluttered throughout.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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

- Floors and walls of the entire BBQ butcher station, especially underneath preparation tables.
- Floor around the one-door upright standing freezer.
- On floor of the food preparation and ware washing area.
- On floor of the dry storage area.
- Throughout the entire floor of the cookline and roasting oven area.
- On floor underneath the food preparation line and preparation tables against the wall.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Accumulation of grime and dust observed on ceilings, especially around the attached ceiling rails to support wall mounted shelves.

[CA] Ceilings in food preparation areas shall be kept clean.

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

Inspector Observations: --48 HOUR NOTICE--

Follow-up By 04/12/2026

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ 2,478.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

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.

Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

Item	Location	Measurement	Comments
Live clams	Walk-in refrigerator	36.00 Fahrenheit	
Cooked rice	Rice cooker	172.00 Fahrenheit	
Raw fish	Walk-in refrigerator	39.00 Fahrenheit	
Hot water	Three-compartment sink	129.00 Fahrenheit	
Cooked lobster	Walk-in refrigerator	38.00 Fahrenheit	
Marinated raw fish	Food preparation refrigerator	41.00 Fahrenheit	
Pork broth	Walk-in refrigerator	38.00 Fahrenheit	
Chopped geoduck	Walk-in refrigerator	37.00 Fahrenheit	
BBQ pork	Walk-in refrigerator	40.00 Fahrenheit	
Cooked beef heart slices	Food preparation refrigerator	39.00 Fahrenheit	
Cooked beef heart whole	Food preparation refrigerator	37.00 Fahrenheit	
Braised fish	Walk-in refrigerator	39.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Scallops	Food preparation refrigerator	37.00 Fahrenheit	
Braised frog legs	Walk-in refrigerator	38.00 Fahrenheit	
Raw shelled eggs	Walk-in refrigerator	38.00 Fahrenheit	
Roast duck	Walk-in refrigerator	40.00 Fahrenheit	

Overall Comments:

- **Complaint investigation was conducted concurrently with routine inspection.**

***** Facility is hereby closed due to evidence of a vermin infestation *****

- **Facility is to immediately cease and desist all operations.**

- **Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.**

- **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.**

- **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).**

**** 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.**

- **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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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 **4/24/2026**. 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



Received By: Mr. Tang
Owner

Signed On: April 10, 2026