

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 04/17/2026	
Program PR0428892 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RESTAURANT 360 LLC		Inspection Time 13:00 - 13:45
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By LAP TANG			

Placard Color & Score GREEN N/A
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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

Compliance of this violation has been verified on: 04/17/2026

Cited On: 04/15/2026

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

Compliance of this violation has been verified on: 04/17/2026

Minor Violations

Cited On: 04/10/2026

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

Compliance of this violation has been verified on: 04/17/2026

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	Three compartment sink	125.00 Fahrenheit	

Overall Comments:

Note: 1. This is a second follow-up inspection for the routine inspection conducted by Henry on 04/10/2026 that resulted on closure of the restaurant due to vermin infestation. During the time of this inspection most of the structural deficiencies which might have contributed for the vermin infestation are holes and crevices sealed and some parts replaced. Pest control company intervention is also conducted. During the time of this inspection, no live or dead cockroach was observed in the facility. Therefore, the restaurant is open for service.

2. Since this is a second follow-up inspection for the same violation, the owner shall be billed \$282.00. The invoice which will mailed sometime next week must be paid within 10 business days.

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 **5/1/2026**. 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.

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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: Lap Tang
Owner

Signed On: April 17, 2026