

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 11/11/2024
Program PR0374012 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name CISHI RESTAURANT MANAG	Inspection Time 09:30 - 11:00
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By YU ZHANG	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/06/2024

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: 11/11/2024

Cited On: 11/06/2024

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

Compliance of this violation has been verified on: 11/11/2024

Cited On: 11/06/2024

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

Compliance of this violation has been verified on: 11/11/2024

Cited On: 11/06/2024

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

Compliance of this violation has been verified on: 11/11/2024

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up inspection due to major violations in handwashing, holding temperature, time as public health control (TPHC), and Vacuum sealing and HACCP Plan.

Upon inspection:

All reduced oxygen packaging stock observed to be removed from facility. Per operator he shall only be selling those items in togo boxes and containers.

No PHFs observed to be on TPHC at time of inspection. Operator had posted TPHC procedures for employees at cookline to follow. Per procedures all food items cooked in advance and kept a room temperature at lunch shall be discarded at the end of lunch (11:00PM-2:30PM) and same for dinner service (5:00PM-9:00PM).

Cookline observed to have cooked meats and extra protein stored in prep cooler. No eggs observed to be stored at room temperature. No cooked pork stored at room temperature available for sale.

Containers of par cooked vegetables and tofu observed to have ice directly inside water bath and measured to have:

-Tofu shreds at 40F

-Par cooked leafy green at 38F

-Tofu at 38F

Employee washing dishes observed to only be rinsing dishes and another employee observed handling clean dishes. Employee observed washing hands with soap and water after cooking meat from raw at cookline.

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Major violations have been corrected. Continue to work on other violations from routine violation.

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 **11/25/2024**. 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.

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: Anna Huang
PIC
Signed On: November 11, 2024