

**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> FA0286600 - EASTERLY		<b>Site Address</b> 10495 S DE ANZA BL #C, CUPERTINO, CA 95014		<b>Inspection Date</b> 01/20/2026	
<b>Program</b> PR0429767 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> JUANXIANG CORPORATION		<b>Inspection Time</b> 11:15 - 12:15
<b>Inspected By</b> DENNIS LY		<b>Inspection Type</b> FOLLOW-UP INSPECTION		<b>Consent By</b> XING WANG	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 01/14/2026

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: 01/20/2026**

Cited On: 01/14/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Compliance of this violation has been verified on: 01/20/2026**

Cited On: 01/14/2026

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

**Compliance of this violation has been verified on: 01/20/2026**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Raw pork	Prep table insert	38.00 Fahrenheit	
Cooked pork	Upright reach-in cooler	40.00 Fahrenheit	
Raw beef	Upright reach-in cooler	37.00 Fahrenheit	
Cooked chicken	Reach-in cooler	37.00 Fahrenheit	
Raw beef	Prep table insert	40.00 Fahrenheit	
Cooked chicken	Upright reach-in cooler	39.00 Fahrenheit	

**Overall Comments:**

*Follow-up for routine inspection conducted on 1/14/26.*

*Verified that major violations are still in compliance.*

- Handwash sinks are unobstructed and able to provide warm water, soap, and single-use paper towels.
- Employees demonstrated proper handwashing.
- Potentially hazardous foods measured at properly cold holding temperatures. Did not observed food held out on the prep tables.

*The following minor violations were also observed to have been corrected:*

- Food Safety certificate was provided.
- A probe thermometer was available.
- Accumulation of food debris around water heater was cleaned.
- Equipment are no longer stored on and around the mop sink.

*Observed that table top deep fryer on prep table outside of ventilation hood was disconnected from use. However, operator had cut a hole on the overhang of the ventilation hood in an attempt to extend it over the deep fryer. Modifications to existing equipment is NOT allowed without submittal to this department's Plan Check for review and approval. Operator shall repair opening on overhang of the hood.*

*Observed use of butane cook tops - discussed with PIC that butane cook tops are an unapproved equipment and shall be removed from use.*

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**Further discussed and provided handout for proper refrigeration storage.**

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 **2/3/2026**. 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.

**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



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**Received By:** Xing Wang  
Manager

**Signed On:** January 20, 2026