

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 FA0286600 - EASTERLY		Site Address 10495 S DE ANZA BL #C, CUPERTINO, CA 95014	Inspection Date 11/10/2025
Program PR0429767 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name JUANXIANG CORPORATION	Inspection Time 13:30 - 14:30
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By WEI	

Placard Color & Score YELLOW N/A

Comments and Observations

Major Violations

K02 - 8 Points - Communicable disease: Did not report, restrict, or exclude a food employee. 113949.2, 113949.5, 113950, 113950.5, 113973(a)

Inspector Observations: *Observed cut on employees hand. Cut was bleeding freely, employee used the spray nozzle of the three compartment sink to spray hand off into the three compartment sink. Employee also used a towel to wipe hand and hung the contaminated towel on the handle of the mechanical warewash. [CA] An impermeable cover (i.e. finger cot or stall) shall be worn over the wound on the hands, wrist, and arms, in addition to a single-use glove over the impermeable cover on the hands. [SA] Employee placed gloves over hand. Three compartment sink was sanitized to remove contamination, towel was discarded into and handle of mechanical warewash was sanitized.*

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

Inspector Observations: *Paper towels were not provided at the only handwash sink in the preparation area. [CA] Single-use sanitary towels shall be provided in dispensers. [SA] Employee placed napkins into dispenser.*

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

Inspector Observations: *Raw shell eggs on counter measured 76F. Per PIC, they had been out for just under two hours prior to temperature measurement. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Eggs were placed back into reach in refrigerator to cool back down.*

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Hot water in mechanical warewash measured 148F. Mechanical warewash was being actively used at the time of inspection. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction). [SA] Three compartment sink was set up with chlorine sanitizer to wash dishes until the mechanical warewash can be repaired.*

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
chlorine	3-comp sink	100.00 PPM	
temperarue	dishwasher	148.00 Fahrenheit	
raw shelled eggs	counter top	76.00 Fahrenheit	
tofu	prep insert	40.00 Fahrenheit	
pork	under counter cooler	43.00 Fahrenheit	
cured pork	reach-in cooler	41.00 Fahrenheit	
tofu	reach-in fridge 2	35.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
tofu	reach-in fridge	38.00 Fahrenheit	

Overall Comments:

Refer to CO0158317

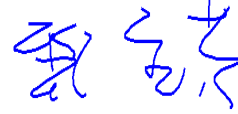
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **11/24/2025**. 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: Baofen Wei
Server

Signed On: November 10, 2025