

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 05/16/2023	
Program PR0428892 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RESTAURANT 360 LLC		Inspection Time 10:10 - 11:45
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By NGHI	FSC Chi Wing Wong 03/31/2028	

Placard Color & Score
GREEN
80

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						
K07 Proper hot and cold holding temperatures					X		
K08 Time as a public health control; procedures & records			X	X			
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						
K14 Food contact surfaces clean, sanitized			X	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		
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		
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		
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		
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	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Numerous PHF items (princess chicken, soy sauce chicken, BBQ pork, roast pork, etc.) subjected to TPHC at the front butcher area was not labeled with time. White board on wall at the station still had date and time from the day before. [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. [COS] Employee updated date and time for all PHF items.

K14 - 3 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: Mechanical dish machine not yet used measured at 0 PPM sanitizer after multiple cycles. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM or per manufacture specifications. [COS] Service technician arrived during time of inspection to service dish washer. Per technician, the dish washer is serviced every four weeks and today was the facility's scheduled day. Sanitizer measured at 50 PPM after service.

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

Inspector Observations: Shellstock tags for oysters, clams, and giant clams stored commingled together inside plastic to-go container. [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.

***** Repeat violation.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Inadequate supply of cold water provided at the only hand wash sink in the men's restroom, and at the left hand wash sink in the women's restroom. When faucet is turned towards the cold water side, a very small stream of water is provided. When faucet is turned towards the middle, water measured over 110F. [CA] Hand wash station shall be readily equipped with cold and hot water. Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

Investigate cause, ensure cold water is provided at hand washing station to prevent scalding of hands.

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

Inspector Observations: Numerous containers of raw PHF items thawing out in ambient temperature. Kitchen employee stated that items were delivered last night and was maintained inside the walk-in refrigerator. Items were removed from the walk-in refrigerator to defrost and to be sliced today. Items measured between 30F to 35F. [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.

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

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Inspector Observations: Spray can of WD-40 stored next to clean clay pots and serving bowls. [CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

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, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: To-go containers used as scoops for bulk ingredients.

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: Employees' personal items (cellphones, backpack, medicine, food, and beverages) stored commingled in areas of food storage and or food contact surfaces:

- Above food preparation areas - at the butcher station above opened food.
- Above food preparation refrigerators and food preparation areas.
- Inside island food preparation refrigerators next to restaurant food.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Personal care items (medication/vitamins) shall bear a legible manufacturer's label and stored in a designated storage area for personal items.

Provide designated location for employees to store personal food and beverages, separated and away from restaurant food.

****** Repeat violation.**

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw fish	Island food preparation refrigerator	38.00 Fahrenheit	
Quartered tomatoes	Island food preparation refrigerator	40.00 Fahrenheit	Top insert
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	After service.
Sliced tomatoes	Island food preparation refrigerator	39.00 Fahrenheit	
Raw marinated chicken	Walk-in refrigerator	39.00 Fahrenheit	
Cooked BBQ pork	Oven	170.00 Fahrenheit	
Hot water	Three-compartment sink	131.00 Fahrenheit	
Pork bone soup broth	Walk-in refrigerator	40.00 Fahrenheit	
Tofu	Island food preparation refrigerator	37.00 Fahrenheit	
Cooked pork	Island food preparation refrigerator	37.00 Fahrenheit	
Cooked shrimp	Walk-in refrigerator	41.00 Fahrenheit	
Raw giant clams on half shell	Walk-in refrigerator	38.00 Fahrenheit	
Roast duck	Walk-in refrigerator	40.00 Fahrenheit	
Cooked oysters on half shell	Walk-in refrigerator	39.00 Fahrenheit	
Cooked lobster	Walk-in refrigerator	40.00 Fahrenheit	
Deep fried tofu	Island food preparation refrigerator	41.00 Fahrenheit	Top insert
Warm water	Hand wash sinks	100.00 Fahrenheit	All measured above 100F.
Cooked ground pork	Island food preparation refrigerator	40.00 Fahrenheit	Top insert
Braised chicken feet	Merchandise refrigerator	39.00 Fahrenheit	
Cooked calamari	Island food preparation refrigerator	38.00 Fahrenheit	Top insert
Princess chicken	Walk-in refrigerator	40.00 Fahrenheit	
Cooked pork intestines	Island food preparation refrigerator	41.00 Fahrenheit	
Cooked crab	Walk-in refrigerator	41.00 Fahrenheit	

Overall Comments:

Report will be emailed to operator.

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 **5/30/2023**. 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: Long T.
Employee

Signed On: May 16, 2023