

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 07/01/2024	
Program PR0429767 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JUANXIANG CORPORATION		Inspection Time 11:05 - 12:45
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By WEI	FSC Yu Zhang 11/01/27		

Placard Color & Score
YELLOW
61

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly			X				N
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records					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						
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		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	X
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
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		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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

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

Inspector Observations: *Lack of single-use paper towels at the only handwash sink located in the kitchen. [CA] All handwash sinks shall be able to provide water, soap, and single-use paper towels to allow employees to properly wash hands as required.*

[COS] Employee placed napkins inside the paper towel dispenser.

Follow-up By
07/02/2024

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

Inspector Observations: *Potentially hazardous foods measured at improper holding temperatures. Near the cook line, raw shell eggs (63F), cooked fish (66F), raw beef (52F), and raw pork (52F). In container on the floor next to the back door, raw pork (68F). On front counter, cooked beef (77F), cooked pork belly (78F), cooked beans (77F). [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; or if hot holding shall be held at or above 135FF.*

[COS] Per employee, the following items by the cook line were prepared or taken out within the last two hours: raw shell eggs, cooked fish, raw beef, and raw pork. Those items were relocated into reach-in coolers. All other items (cooked beef, cooked pork, cooked beans, raw pork by back door) were voluntary discarded by employee.

Follow-up By
07/02/2024

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

Inspector Observations: *Observed potentially hazardous foods (cooked beef, cooked pork, cooked beans) placed in reduced oxygen packaging and placed at the front counter. The food items were measured at 77-78F and facility is not approved to conduct reduced oxygen packaging.*

[CA] A HACCP plan approved by State of California Dept. of Public Health is required when conducting ROP at a retail level. A food facility may use a reduced-oxygen packaging method for potentially hazardous foods without a HACCP plan if it complies with the following standards:

- (1) The food is labeled with the production time and date.
- (2) The food is held at 41 degrees Fahrenheit or lower during refrigerated storage.
- (3) The food is removed from its package in the food facility within 48 hours after packaging.
- (4) **STANDARD OPERATING PROCEDURES FOR ROP MUST BE SUBMITTED TO THIS DEPARTMENT FOR REVIEW AND APPROVAL BEFORE COMMENCING ROP. Except for fish that is frozen during, and after packaging - a food facility shall not package fish using a reduced-oxygen packaging method. *If facility operates outside of the scope of procedures above, a HACCP plan approved by the State of California Department of Public Health will be required.**

[COS] Employee voluntary discarded the food items.

Follow-up By
07/02/2024

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Food handler cards for employees are not available for review. [CA] Employees that handles or serves food shall have a valid food handler card available within 30 days from their date of hire.*

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Improper handwashing observed by employee who washed hands at the prep sink and within using soap. [CA] Employees shall properly wash hands using warm water, soap, and single-use paper towels. Use designated handwash sink to prevent contamination of food.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Old rodent droppings observed under the upright reach-in cooler located by the back door. [CA] Facility shall be kept free of vermin and vermin debris. Clean and sanitize affected areas.*

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

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Inspector Observations: *Observed raw pork placed by the back door of the facility measured at 68F. Per employee, the pork was placed there overnight to thaw. [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.

[COS] Items were voluntarily discarded by employee.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Table top deep fryer is set up for use outside of the ventilation hood. [CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.*

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: *Back door of the kitchen is kept propped opened with a towel at time of inspection. [CA] Keep back door closed when not in use to prevent the entrance of vermin.*

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Cooked pork	Front counter	78.00 Fahrenheit	
Slice pork	Reach-in cooler across cook line	41.00 Fahrenheit	
Raw chicken	Upright reach-in cooler	40.00 Fahrenheit	
Pork belly	Reach-in cooler across cook line	37.00 Fahrenheit	
Cooked beef	Front counter	77.00 Fahrenheit	
Ribs	Reach-in cooler across cook line	39.00 Fahrenheit	
Cooked beef	Food prep unit insert	35.00 Fahrenheit	
Bean sprouts	Ice bath	41.00 Fahrenheit	
Cooked beans	Front counter	77.00 Fahrenheit	
Raw beef	By cook line	52.00 Fahrenheit	
Cooked chicken	Upright reach-in cooler	39.00 Fahrenheit	
Liquid eggs	Reach-in cooler next to cook line	41.00 Fahrenheit	
Raw pork	By back door	68.00 Fahrenheit	
Raw chicken	Upright reach-in cooler - front counter	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw shell eggs	By cook line	63.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	160.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Cooked fish	Removed from cook line	166.00 Fahrenheit	
Cooked fish	By cook line	66.00 Fahrenheit	
Raw shrimp	Reach-in cooler next to cook line	40.00 Fahrenheit	
Raw beef	Upright reach-in cooler	37.00 Fahrenheit	
Raw pork	By cook line	52.00 Fahrenheit	

Overall Comments:

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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 **7/15/2024**. 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

Wei

Received By: Wei
PIC
Signed On: July 01, 2024