

**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> 01/14/2026	
<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> 12:15 - 13:45
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> XING WANG		<b>FSC</b> Not Available	

**Placard Color & Score**  
**YELLOW**  
**53**

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
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		X			N
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures		X		X			
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				N
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	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	X	
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Employee observed cleaning soiled utensils at the three compartment sink and then proceeded to cook line and attempted to handle food without washing their hands. [CA] Employees shall properly wash their hands using warm water, soap, and single-use paper towels prior to handling food. [COS] Employee was stopped and instructed to properly wash hands.**

Follow-up By  
01/20/2026

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

**Inspector Observations: Only handwash sink located in the kitchen was obstructed with equipment stored in and on the basin of the sink. Lack of paper towels in dispenser at the handwash sink. [CA] Handwash sinks shall be unobstructed and readily accessible with warm water, soap, and single-use paper towels for employees to properly wash their hands when required. [COS] Items obstructing the sink were removed by employee and paper towel dispenser was restocked.**

Follow-up By  
01/20/2026

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

**Inspector Observations: Raw pork belly in kitchen was measured at 62F. [CA] Potentially hazardous foods shall either be cold holding at or below 41F; or hot holding at or above 135F. [COS] Per employee the item was in use an hour ago and relocated the pork belly into the upright reach-in cooler.**

Follow-up By  
01/20/2026

### Minor Violations

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

**Inspector Observations: 1) Food safety certificate for managers is not available for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate available.**

**2) Employee food handler cards are not available. [CA] Employees that serves, prepares, or handles food or food contact equipment shall have a valid food handler card within 30 days from their date of hire.**

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: Employee observed drying washed and sanitized utensils with a wiping towel. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.**

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

**Inspector Observations: Hot water was not available at the handwash sinks located in the restrooms. [CA] Handwash sinks shall be able to provide hot and cold water with hot water being able to reach 100F. [COS] Employee turned on the hot water valve located under the sink.**

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

**Inspector Observations: Frozen potentially hazardous foods (Fish) observed thawing in standing water located inside the two compartment food prep sink. [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.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

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**Inspector Observations: Observed raw food items (raw meats, raw eggs) stored above ready-to-eat foods (vegetables, cooked foods) inside of multiple reach-in coolers. [CA] Store raw food items separate or below ready-to-eat foods to prevent cross-contamination.**

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, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: Rubber gaskets on three-door upright reach-in cooler are in disrepair. [CA] Replace rubber gaskets on refrigeration unit and maintain in good repair.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Equipment are stored on and around the mop sink. [CA] Food contact equipment shall be properly stored in a location that is clean and protected from contamination.**

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

**Inspector Observations: Commercial table-top deep fryer observed set-up on prep table located outside of the ventilation hood. [CA] All cooking equipment are required to be under approved exhaust hood ventilation to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: A probe thermometer is not available for use. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) shall be readily available to accurately measure the temperatures of potentially hazardous foods.**

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: 1) Accumulation of food debris in area around water heater, under reach-in coolers, and under shelving in dry storage room. [CA] Frequently clean floors to prevent the accumulation of debris.**

**2) Back exit food in the kitchen is kept partially open at time of inspection. [CA] Keep exit doors closed when not in use to prevent the entrance of vermin.**

## Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

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## Measured Observations

Item	Location	Measurement	Comments
Raw beef	Prep unit insert	40.00 Fahrenheit	
Chicken	Reach-in cooler near deep fryer	38.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw pork belly	Prep unit insert near deep fryer	62.00 Fahrenheit	
Cooked pork	Reach-in cooler near deep fryer	39.00 Fahrenheit	
Rice	Warmer	144.00 Fahrenheit	
Fish	Cooked	160.00 Fahrenheit	
Rice cake	Reach-in cooler near deep fryer	40.00 Fahrenheit	
Tripe	Prep unit insert	41.00 Fahrenheit	
Raw shell eggs	Reach-in cooler across from steamer	40.00 Fahrenheit	
Tofu	Upright reach-in cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw fish	Prep unit insert	38.00 Fahrenheit	
Pork belly	Upright reach-in cooler	78.00 Fahrenheit	Per employee 1 hour into cooling
Intestine	Prep unit insert near deep fryer	39.00 Fahrenheit	
Duck	Reach-in cooler	37.00 Fahrenheit	
Preserved egg	Reach-in cooler by prep table	38.00 Fahrenheit	
Raw pork	Prep unit insert	40.00 Fahrenheit	
Pork	Cooked	179.00 Fahrenheit	
Duck	Upright reach-in cooler	39.00 Fahrenheit	
Cooked beef	Reach-in cooler across from steamer	40.00 Fahrenheit	
Tofu	Reach-in cooler near cook line	40.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	160.00 Fahrenheit	

## Overall Comments:

*Routine inspection conducted in conjunction with CO0158727*

*Discussed with PIC about lower the temperature of the hot water.*

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 **1/28/2026**. 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:** Hengyue Z.  
Employee

**Signed On:** January 14, 2026