

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 FA0256123 - EASTERLY		Site Address 3927 RIVERMARK PLZ, SANTA CLARA, CA 95054	Inspection Date 06/11/2026
Program PR0374012 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name CISHI RESTAURANT MANAG	Inspection Time 13:00 - 13:30
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By XINGXING L.	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

Two large tubs of raw beef flank measured 79F while maintained out of temperature control on lower racks of a metal shelving unit adjacent to the open back door of the facility. Per staff, beef had been left out overnight to thaw in ambient.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Beef was voluntarily discarded.

Minor Violations

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

Inspector Observations:

Ambient temperature at the cook-line measured 88F. Ambient temperature of the back kitchen area measured between 90F and 91F, depending on location. Thermometer photographs taken for documentation. Per staff, kitchen is abnormally hot due to the HVAC system being broken. Fan observed set up at the cook-line. Employees observed profusely sweating.

[CA] All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide reasonable condition of comfort for each employee, consistent with the job performed by the employee.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Limited inspection conducted in conjunction with complaint investigation CO0159856.

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 **6/25/2026**. 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.

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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: Guirong Li
Front of House Manager

Signed On: June 11, 2026