

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 FA0273507 - QUICKLY		Site Address 2200 EASTRIDGE LP 1091, SAN JOSE, CA 95122		Inspection Date 04/08/2026		Placard Color & Score YELLOW 65		
Program PR0413482 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LINJUN ZHANG		Inspection Time 12:40 - 13:40			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By VIC				FSC Qiao Mu 05/29/2029

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						S
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						
K08	Time as a public health control; procedures & records		X		X			N
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		
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	X	
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		
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		
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: Hand soap dispenser inoperable at the hand wash station in the front service area by the three-compartment sink. Paper towels were also not provided in dispenser. Employee stated that the soap dispenser broke today so the lid was removed to allow for them to scoop the hand soap. Paper towel roll was maintained on the reach-in refrigerator across from the three-compartment sink.

Follow-up By
04/14/2026

Hand soap and paper towels not provided at the hand wash station in the kitchen. Observed soap and towels available inside dispenser, however, dispensers were inoperable. A laminated instruction sheet was maintained inside the wash basin. Wash basin observed heavily soiled and does not appear to have been used for some time.

Paper towels not provided at the hand wash station inside the restroom. Hand soap dispenser was also inoperable, however, a single manual pump bottle of hand soap was provided. Hand wash station is also partially obstructed with grease collector.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Ensure hand soap and paper towels are readily available and easily accessible at all times.

Handwashing facility shall be clean, unobstructed, and accessible at all times.

Paper towels shall be stored inside the dispenser to prevent potential contamination.

[COS/SA] Because only one soap dispenser was available for three separate hand wash stations, facility was ordered to temporarily cease and desist operating until hand soap was provided for all hand sinks. Employee temporarily left facility and obtained manual pump soap bottles for each hand wash station.

Facility was allowed to reopen and resume operating.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Tapioca pearls subjected to time as a public health control (TPHC) were not labeled. Employee stated that the pearls are prepared in the morning and is changed after the shift change, every 4-5 hours.

Follow-up By
04/14/2026

[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] Instructed employee to provide time label.

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: Measured 0 PPM chlorine sanitizer during active ware washing.

Follow-up By
04/14/2026

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Employee added additional chlorine bleach to raise sanitizer concentration to 100 PPM.

Minor Violations

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

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Inspector Observations: Employees' three-year food handler cards unavailable for review.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the 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: Observed employee reusing loose single-use gloves to prepare food. Employee would don on gloves while preparing food, doff gloves to complete other tasks, and then don on the same gloves to resume food preparation for another order.

[CA] Single-use gloves shall not be reused.

Employee observed with long painted nails preparing beverages without gloves.

[CA] All food employees shall keep their fingernails trimmed filed and maintained or use gloves.

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

Inspector Observations: 5+ dead cockroaches observed on sticky monitoring trap wedged between the water lines of the hand wash sink in the back kitchen.

No other signs of live or dead cockroaches was observed at time of inspection.

[CA] Clean and sanitize area of dead cockroaches.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Heavy accumulation of dust, grime, food debris, and/or food residue observed in the following areas:

- Around and underneath the ventless dryer and rice cooker.
- Table where the hot water dispenser is maintained.
- Table where the waffle machine and induction burner is maintained.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Time as a public health control; procedures & records.
- Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Egg pudding	Food preparation refrigerator	41.00 Fahrenheit	
Milk	Food preparation refrigerator	40.00 Fahrenheit	
Warm water	Hand wash sinks	104.00 Fahrenheit	
Diced tofu	One-door food preparation refrigerator	39.00 Fahrenheit	
Popcorn chicken	One-door food preparation refrigerator	40.00 Fahrenheit	
Lobster ball	One-door food preparation refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	123.00 Fahrenheit	
Cooked rice	Rice cooker	174.00 Fahrenheit	
Cream	Food preparation refrigerator	41.00 Fahrenheit	

Overall Comments:

- Two or more major violations were observed during the routine inspection.
- A follow-up inspection will be conducted to verify compliance of all major violations.

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- Subsequent follow-up inspection after first follow-up shall be billed \$282/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

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 **4/22/2026**. 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



Received By: Monica
Owner
Signed On: April 08, 2026