

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 10/20/2025
Program PR0374012 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name CISHI RESTAURANT MANAG	Inspection Time 11:50 - 13:30
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By GUI RONG LI	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 10/08/2025

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

Compliance of this violation has been verified on: 10/20/2025

Cited On: 10/08/2025

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

This violation found not in compliance on 10/20/2025. See details below.

Cited On: 10/20/2025

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

Inspector Observations: In the front cookline area: observed the handsink was completely clogged, making it unusable. Observed sitting water in the handsink.

[CA] Keep handsink in proper working condition.

[COS] Employee was able to unclog the handsink.

Cited On: 10/08/2025

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

Compliance of this violation has been verified on: 10/20/2025

Cited On: 10/08/2025

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

Compliance of this violation has been verified on: 10/20/2025

Cited On: 10/08/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 10/20/2025

Cited On: 10/08/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 10/20/2025

Cited On: 10/08/2025

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, 114125(b), 114141

This violation found not in compliance on 10/20/2025. See details below.

Cited On: 10/20/2025

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, 114125(b), 114141

OFFICIAL INSPECTION REPORT

Facility FA0256123 - EASTERLY	Site Address 3927 RIVERMARK PLZ, SANTA CLARA, CA 95054	Inspection Date 10/20/2025
Program PR0374012 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CISHI RESTAURANT MANAGEMENT CORPORA	Inspection Time 11:50 - 13:30

Inspector Observations: Measured final rinse temperature of high-temperature dishwasher to be 106F, then 132F on second run. Observed employee washing dishes. Operators stated they had already been using the dishwasher this morning.

Follow-up By
10/23/2025

Measured chlorine in dishwasher to be 0ppm.

[CA] Sanitize dishes in a final rinse temperature of 160F or 200ppm quaternary ammonia, or 100ppm chlorine.

[SA] Employees will sanitize dishes manually in the 3-compartment sink until the dishwasher is repaired. Instructed employees on how to set up sanitizer solution in the 3-compartment sink; sanitizer measured 200ppm quaternary ammonia after setup.

Provided and discussed warewashing sticker.

Minor Violations

Cited On: 10/20/2025

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: The dishwasher was unable to sanitize dishes at 160F water or 100ppm chlorine.

[CA] Repair dishwasher.

Cited On: 10/20/2025

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed the front handsink in the cooking area was clogged.

Follow-up By
10/23/2025

[CA] Maintain handsink in good working condition.

[COS] Employee was able to unclog the sink.

Measured Observations

Item	Location	Measurement	Comments
COOKED MEATS	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
KIDNEY	REFRIGERATOR DRAWER, PREP UNIT IN FRONT OF COOKLINE	41.00 Fahrenheit	
INTESTINES	WALK-IN REFRIGERATOR	39.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	SET UP PER GUIDANCE FROM EHS
FINAL RINSE	HIGH-TEMPERATURE DISHWASHER	132.00 Fahrenheit	DISHWASHER WAS RUN TWICE; FIRST TIME MEASURED 106F, SECOND TIME 132F. OPERATORS STATED THEY ALREADY USED IT THIS MORNING. MEASURED VIA THERMOMETER DISK PROVIDED BY EHS.
CHLORINE	DISHWASHER	0.00 PPM	
COOKED MEATS, POOLED EGGS, TOFU	PREP INSERTS ACROSS FROM COOKLINE	45.00 Fahrenheit	45F - 50F. ON TPHC AND WILL BE DISCARDED AT 2:30PM, PER OPERATOR.

Overall Comments:

This was a follow-up to the 10/08/25 routine inspection. See also CO0158164.

In regards to previously noted major violations:

K05) No handwashing violations were observed.

K06) Handsink in the cooking area was clogged (COS).

K07) Per operator, all foods in the cooking area today will be discarded at the end of lunch. ***CLEARLY INDICATE WHICH FOODS ARE UNDER TIME AS A PUBLIC HEALTH CONTROL, AND THAT FOODS WILL BE DISCARDED BY 2:30PM, AS PER OPERATOR***

K08) See K07 above. TPHC written procedures were provided upon request digitally; recommend posting them back on the wall.

K09) Cooling meats in the walk-in refrigerator measured 41F and below.

K13) No food adulteration observed.

OFFICIAL INSPECTION REPORT

Facility FA0256123 - EASTERLY	Site Address 3927 RIVERMARK PLZ, SANTA CLARA, CA 95054	Inspection Date 10/20/2025
Program PR0374012 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CISHI RESTAURANT MANAGEMENT CORPORA	Inspection Time 11:50 - 13:30

K14) Observed major violation regarding improper sanitization of dishes.

Due to the observation of 2 major violations, another follow-up inspection will be conducted within 1-3 business days to assess compliance of all major violations from the 10/08/25 report, as well as the cookline handsink (K41).

ENSURE ALL FOODS ARE EITHER HELD AT 41F AND BELOW, OR CLEARLY IDENTIFIED AS BEING UNDER TIME AS A PUBLIC HEALTH CONTROL.

The next follow-up will be billed \$298/hr during business hours. Failure to comply may result in enforcement action; repeat violations will result in office hearings.

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 **11/3/2025**. 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: Gui Rong Li
PIC
Signed On: October 20, 2025