

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 06/18/2025	
Program PR0429767 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JUANXIANG CORPORATION		Inspection Time 11:00 - 13:00
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By YU ZHANG	FSC Yu Zhang 11/01/27		

Placard Color & Score
GREEN
74

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		N
K06 Adequate handwash facilities supplied, accessible	X						S
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				
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	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	X	
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0286600 - EASTERLY	Site Address 10495 S DE ANZA BL #C, CUPERTINO, CA 95014	Inspection Date 06/18/2025
Program PR0429767 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JUANXIANG CORPORATION	Inspection Time 11:00 - 13:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Raw shell eggs was measured at 58F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

[COS] Per employee, the eggs were received and used at 11 AM and placed into the reach-in cooler.

Minor violation:

Cooked pork was overstacked in the insert unit and measured at 46F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. Do not overstack foods in the prep units.

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] All employees that handles or serves food shall have a valid food handler card available within 30 days from their date of hire.

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 turned off at the handwash sink located in the men's restroom. [CA] Handwash sinks shall be able to provide warm water at a minimum of 100F.

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)

Inspector Observations: Inside reach-in coolers, observed raw foods (raw pork, raw beef, raw eggs) stored above ready-to-eat foods (vegetables, cooked foods). [CA] Store raw foods separate or below ready to eat foods to prevent cross-contamination.

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

Inspector Observations: Accumulation of grease on the ventilation food above the cook line. [CA] Frequently clean and sanitize nonfood contact surfaces to prevent accumulation of debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lacking thermal test strips to measure sanitizer for the high temperature dishwasher. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).

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: 1) Scoops are stored in bulk food containers with the handle in direct contact with the food. [CA] Store scoops in a manner where the handle does not come into direct contact with the bulk foods.

2) A sheet tray is placed over the mop sink and utensils/equipment are stored on the mop sink. [CA] Utensils and equipment shall be stored in a manner and location where it is protected from contamination.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping towels are observed used, reused, and stored on food prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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

OFFICIAL INSPECTION REPORT

Facility FA0286600 - EASTERLY	Site Address 10495 S DE ANZA BL #C, CUPERTINO, CA 95014	Inspection Date 06/18/2025
Program PR0429767 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JUANXIANG CORPORATION	Inspection Time 11:00 - 13:00

Inspector Observations: 1) Back door of the facility is kept open at time of inspection. [CA] Keep back door closed when not in use to prevent the entrance of vermin.

2) Employee's personal food is observed stored above food/drinks served by the facility. [CA] Employee's personal items shall be stored separately or below food.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Beef	Reach-in cooler	41.00 Fahrenheit	
Bean sprouts	Reach-in cooler by prep table	41.00 Fahrenheit	
Noodles	Reach-in cooler by steamer	41.00 Fahrenheit	
Noodles	Reach-in cooler	41.00 Fahrenheit	
Tofu	Reach-in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	160.00 Fahrenheit	
Cooked pork	Insert on prep cooler	41.00 Fahrenheit	
Raw fish	Insert on prep cooler	41.00 Fahrenheit	
Pig ears	Reach-in cooler by prep table	41.00 Fahrenheit	
Fish	Cooked	175.00 Fahrenheit	
Roast pork	Upright reach-in cooler	41.00 Fahrenheit	
Raw chicken	Upright reach-in cooler by front counter	41.00 Fahrenheit	
Raw fish	Reach-in cooler	41.00 Fahrenheit	
Raw shrimp	Reach-in cooler by steamer	41.00 Fahrenheit	
Tofu	Upright reach-in cooler	41.00 Fahrenheit	
Liquid eggs	Insert on prep cooler	41.00 Fahrenheit	
Calamari	Reach-in cooler by prep table	41.00 Fahrenheit	
Raw shell eggs	Reach-in cooler by steamer	56.00 Fahrenheit	
Beef	Cooked	186.00 Fahrenheit	
Raw beef	Insert on prep cooler	41.00 Fahrenheit	
Hot water	Handwash sink in kitchen	100.00 Fahrenheit	
Pork blood	Upright reach-in cooler	41.00 Fahrenheit	

Overall Comments:

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 **7/2/2025**. 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

Yu Zhang

Received By: yu zhang
PIC

Signed On: June 18, 2025