

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 11/14/2025	
Program PR0429767 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JUANXIANG CORPORATION		Inspection Time 11:15 - 11:45
Inspected By JENNIFER RIOS		Inspection Type FOLLOW-UP INSPECTION		Consent By YU ZHANG	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 11/10/2025

K02 - 8 Points - Communicable disease: Did not report, restrict, or exclude a food employee. 113949.2, 113949.5, 113950, 113950.5, 113973(a)

Compliance of this violation has been verified on: 11/14/2025

Cited On: 11/10/2025

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

Compliance of this violation has been verified on: 11/14/2025

Cited On: 11/10/2025

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

Compliance of this violation has been verified on: 11/14/2025

Cited On: 11/10/2025

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, 14125(b), 114141

Compliance of this violation has been verified on: 11/14/2025

Minor Violations

Cited On: 11/14/2025

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: Hot water in mechanical warewash machine measured 155F. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

Measured Observations

Item	Location	Measurement	Comments
Hot water	Mechanical warewash	155.00 Fahrenheit	
Raw shell eggs	Under counter reach in	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 **11/28/2025**. 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.

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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

Yu Zhang

Received By: Yu Zhang
Shift lead

Signed On: November 14, 2025