

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 09/08/2026
Program PR0374012 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name CISHI RESTAURANT MANAG	Inspection Time 13:00 - 13:40
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By CHEN TAO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/03/2026

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

Compliance of this violation has been verified on: 09/08/2026

Cited On: 09/03/2026

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

This violation found not in compliance on 09/08/2026. See details below.

Cited On: 09/08/2026

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

Inspector Observations:

In the left-side prep cooler closest to the hand sink at the cook-line, potentially hazardous foods measured between 53F and 55F including fish, soft boiled eggs, raw beef, and cooked pork. Per staff, items had been placed into the unit at the start of lunch service, approximately 2 hours prior. Ambient of the unit measured 53F via probe.

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

[COS] Instructed employees to relocate all potentially hazardous foods in the unit to the walk-in cooler.

Cited On: 09/03/2026

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

Compliance of this violation has been verified on: 09/08/2026

Minor Violations

Cited On: 09/03/2026

K05 - 3 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: 09/08/2026

Cited On: 09/08/2026

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

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Inspector Observations:

Cooked tofu measured between 99F and 100F while maintained in the insert of a prep cooler across from the cook-line. Per staff, it had been cooked approximately 45 minutes prior, and was now cooling.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Instructed employees to place ice on the tofu and relocate to the walk-in cooler.

Cited On: 09/08/2026

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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:

Ambient of the left-side prep cooler (closest to the hand sink) at the cook-line measured 53F via probe.

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.

Cited On: 09/08/2026

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has not submitted plans for the "Electric Heating Bottom Soup Congee Stove". Observed the stove maintained on a rolling dolly at the back kitchen area while in active use to cook pork.

[CA] Facility shall submit plans to DEH Plan Check, or provide proof that plans have been submitted. Facility may also elect to remove the unapproved equipment.

Failure to comply will result in the unapproved equipment being impounded.

***Note: Spoke with the manager on the phone. Manager states that they elect to remove the unapproved equipment.**

Measured Observations

Item	Location	Measurement	Comments
hot water	three compartment sink	120.00 Fahrenheit	
beef tripe	walk-in cooler	41.00 Fahrenheit	
ambient	prep cooler - cook-line - left	40.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last limited inspection conducted.

Compliance of the following was verified:

- K05M: Hands not clean/improperly washed:
 - Observed no handwashing violations at the time of inspection
- K06M: Inadequate handwash facilities:
 - Observed hand sink at the cook-line and hand sink at the back kitchen area unobstructed and properly stocked with soap and paper towels
- K08M: Improperly using time as a public health control:
 - Observed all potentially hazardous foods subjected to time as a public health control properly time labeled (with red colored stickers) while maintained at the cook-line

Compliance of the following was not verified:

K07M: Improper hot and cold holding temperatures:

- See violation above.

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Facility issued one major violation.

Facility issued a Green "Pass".

Continue to work on the violations cited during the last inspection.

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 **9/22/2026**. 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: Liu X.
Head Chef

Signed On: September 08, 2026