

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 11/20/2025
Program PR0374012 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name CISHI RESTAURANT MANAG	Inspection Time 11:20 - 12:30
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By XING	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/18/2025

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: 11/20/2025

Cited On: 11/18/2025

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

Compliance of this violation has been verified on: 11/20/2025

Cited On: 11/18/2025

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

Compliance of this violation has been verified on: 11/20/2025

Cited On: 11/18/2025

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

Compliance of this violation has been verified on: 11/20/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
high temperature sanitizing rinse	mechanical dishwasher	164.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the limited inspection conducted on 11/18/2025.

Compliance of the following has been verified:

K05: Hands not clean/improperly washed/gloves not used properly:

- Proper glove use and handwashing procedures observed

K06: Inadequate handwash facilities: supplied or accessible

- All handwash facilities observed to be unobstructed and properly stocked with soap and paper towels

K07: Improper hot and cold holding temperatures:

- No potentially hazardous foods that are not on time as a public health control maintained out of temperature control at time of inspection

***Notes:**

- Ensure that the flour used for dredging fish (maintained on a shelf to the right of the cook-line) is discarded at minimum every four hours, and the container is swapped out (properly sanitized or else thrown away) after every interval. Fish (or raw animal product) in flour (and on food contact surfaces of container) renders the flour a potentially hazardous food. Facility is open for two, approximately four hour intervals (lunch and dinner, respectively every day), and as such, ensure flour is discarded at the end of lunch service, and at the end of dinner service on a daily basis.

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K14: Food contact surfaces unclean and unsanitized

- Facility has discarded all cutting-boards with mold-like growth, and ordered a shipment of new cutting boards. High temperature sanitizing rinse in the mechanical dishwasher measured 164F. Continue to utilize the "DishTemp" disc thermometer at regular intervals during active warewashing to ensure that the required temperature (160F) is reached.

***Notes:**

- Recommend maintaining a regular log of entries (minimum once per day) for the next month of high temperature sanitizing rinse in mechanical dishwasher.

- Per staff, stock pots are too large to fit into the mechanical dishwasher. Stock pots shall be manually washed, rinsed, and sanitized in the three compartment sink.

Additional notes

- Manager, Xing, has printed out detailed notices regarding time as a public health control (4 hour rule), handwashing, and proper thawing procedures for the staff. Notices are available in both chinese and english, and are to be posted on the wall.

- Staff have received training, and additional discussion was had during the course of the follow-up inspection regarding the handling of raw animal products. Recommend utilizing dedicated utensils for handling each particular type of raw animal product (that is stored in the same container as product, with handle not in contact with food). Staff may then handle vegetables or other non-raw animal products with gloved or ungloved hands, providing hands are clean (washed at reasonable intervals, or after being exposed to contamination).

- Xing (manager in charge) has dedicated an additional manager, Gui Rong Li, who is to be the person in charge when he is not available to be on-site during restaurant operation. Both Xing and Gui Rong Li must obtain a food safety certificate within the next month (by 12/20/2025) and email copies to this Division. All employees must also obtain food handler cards by 12/20/2025 and email copies.

Facility may be billed for the follow-up inspection, given that it is the third follow-up inspection conducted at the facility within the last two months.

Further repeat violations may result in further enforcement action

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 **12/4/2025**. 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: Xing
Manager
Signed On: November 20, 2025