

**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**

<b>Facility</b> FA0286600 - EASTERLY		<b>Site Address</b> 10495 S DE ANZA BL #C, CUPERTINO, CA 95014	<b>Inspection Date</b> 07/02/2024
<b>Program</b> PR0429767 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> JUANXIANG CORPORATION	<b>Inspection Time</b> 11:50 - 12:35
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> WEI	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
--

**Comments and Observations**

**Major Violations**

Cited On: 07/01/2024

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

**Compliance of this violation has been verified on: 07/02/2024**

Cited On: 07/01/2024

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

**This violation found not in compliance on 07/02/2024. See details below.**

Cited On: 07/02/2024

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

**Inspector Observations: Potentially hazardous foods held inside the upright reach-in cooler located near the back door was measured at improper cold holding temperatures. Raw beef, cooked beef, raw fish measured at 52F. Per employee, the refrigerator was shut off for an hour after an employee accidentally removed the power cord from the outlet while move equipment. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] The unit was plugged back in and the ambient temperature of the refrigeration unit was measured at 41F after 20 minutes.**

Cited On: 07/01/2024

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

**Compliance of this violation has been verified on: 07/02/2024**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
raw fish	reach-in cooler across from cook line	39.00 Fahrenheit	
raw beef	Upright reach-in cooler by back door	52.00 Fahrenheit	
raw pork	Food prep unit	36.00 Fahrenheit	
cooked beef	Upright reach-in cooler by back door	52.00 Fahrenheit	
raw fish	Upright reach-in cooler by back door	52.00 Fahrenheit	
cooked pork	Upright reach-in cooler cooler by cook line	37.00 Fahrenheit	
raw shell eggs	reach-in cooler by cook line	36.00 Fahrenheit	

**Overall Comments:**

*Follow-up for routine inspection conducted on 7/1/24.*

*The following major violations was observed still in compliance:*

- Facility is not storing any food in reduced oxygen packaging.
- Handwash sinks have water, soap, and single-use napkins available.

# OFFICIAL INSPECTION REPORT

Facility FA0286600 - EASTERLY	Site Address 10495 S DE ANZA BL #C, CUPERTINO, CA 95014	Inspection Date 07/02/2024
Program PR0429767 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JUANXIANG CORPORATION	Inspection Time 11:50 - 12:35

**The following violation was observed still out of compliance:**

**- Potentially hazardous foods inside the upright reach-in cooler near the back door was measured at improper cold holding temperature. See violations and measured observations.**

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 **7/16/2024**. 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

*Wei*

---

Received By: Wei  
PIC  
Signed On: July 02, 2024