

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 03/31/2026
Program PR0374012 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CISHI RESTAURANT MANAG	Inspection Time 13:10 - 13:55
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By XING (VIA PHONE)

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/30/2026

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: 03/31/2026

Cited On: 03/30/2026

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

Compliance of this violation has been verified on: 03/31/2026

Cited On: 03/30/2026

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

Compliance of this violation has been verified on: 03/31/2026

Cited On: 03/30/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 03/31/2026

Cited On: 03/30/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 03/31/2026

Cited On: 03/30/2026

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: 03/31/2026

Minor Violations

Cited On: 03/30/2026

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 03/31/2026. See details below.

Measured Observations

Item	Location	Measurement	Comments
minced pork	cook-line	74.00 Fahrenheit	TPHC
raw fish	prep cooler - cook-line - left	48.00 Fahrenheit	TPHC, discarded at end of lunch service
ambient	prep cooler - cook-line - left	45.00 Fahrenheit	
raw beef	prep cooler - cook-line - left	50.00 Fahrenheit	TPHC, discarded at end of lunch service
high temperature sanitizing rinse	mechanical dishwasher	163.00 Fahrenheit	
warm water	hand sink - cook-line	100.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	

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Overall Comments:

On-site for an operator scheduled first follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 3/30/2026.

Compliance of the following has been verified:

K05: Hands not clean/improperly washed:

- Staff observed adhering to proper hand washing procedures.

K06: Inadequate handwash facilities: supplied or accessible

- Both hand wash sinks observed unobstructed and properly stocked with soap and paper towels.

K07: Improper hot and cold holding temperatures:

- No potentially hazardous foods maintained out of temperature control, except for those being actively prepared or those subject to time as a public health control.

- The left-side prep cooler has not been repaired; Per the manager, a technician was on-site yesterday and stated that it requires a part replacement. In the meantime, facility is storing only small amounts of food in the unit, and are discarding the leftover food inside the unit at the end of lunch/dinner service, respectively (i.e. TPHC).

After the unit has been repaired, send a picture to maverick.chin@deh.sccgov.org

K09: Improper cooling methods:

- No cooling observed at time of inspection. Cooling procedures discussed with staff.

K13: Food not in good condition/unsafe/adulterated:

- No adulteration of food observed.

K14: Food contact surfaces unclean and unsanitized:

- Chefs at the cook-line observed utilizing different ladles to scoop different raw animal products into woks.

- Mechanical dishwasher has been repaired to output water at 160F final rinse temperature. Continue to monitor using the available disc thermometer.

Facility is properly adhering to the updated time as a public health control procedures as set up during the last routine inspection. Time labeling observed on minced pork and cooked garlic at the cook-line.

Ensure to submit to DEH Plan Check for the "Electric Heating Bottom Soup Congee Stove" as cited during the routine inspection.

Compliance of all cited major violations verified.

Facility has earned a Green "Pass".

Continue to work on the violations cited during the last routine 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 **4/14/2026**. 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: Guirong Li
Front of House Manager
Signed On: March 31, 2026