

# 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 FA0286052 - 360 RESTAURANT		Site Address 989 STORY RD 8000, SAN JOSE, CA 95122		Inspection Date 10/21/2025	
Program PR0428892 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RESTAURANT 360 LLC		Inspection Time 14:15 - 16:20
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By NGHI	FSC Thi Quynh Nhu Tran 02/23/2028		

Placard Color & Score
<b>YELLOW</b>
<b>43</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				S
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use			X				N
K05 Hands clean, properly washed; gloves used properly		X		X			N
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures	X						N
K08 Time as a public health control; procedures & records		X		X			N
K09 Proper cooling methods	X						
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized			X	X			
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display			X				
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals		X		X			

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food	X	
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Employee at the butcher station observed beginning shift, touch hair, and then began donning on gloves to conduct food preparation without washing hands.**

Follow-up By  
10/23/2025

**[CA] Ensure employees are properly washing hands as required. Employees shall wash their hands in all of the following instances:**

- (1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) Immediately after using the toilet room and again when returning into the kitchen.
- (4) After caring for or handling any animal allowed in a food facility in pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat foods.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

**Properly wash hands with soap, warm water and dry using single use paper towels as required. Single-use gloves shall be removed prior to washing hands.**

**[COS] Instructed employee to doff gloves and properly wash hands before donning on new gloves.**

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

**Inspector Observations: PHF items at the butcher station (roasted duck, roasted pork belly, soy sauce chicken, cold empess chicken, BBQ pork, soy sauce duck feet and wings) subjected to time as a public health control (TPHC) were not properly labeled. Date and time on the white board showed times and dates from 10/17/2025.**

Follow-up By  
10/23/2025

**[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.**

**[COS] Date and times were updated by employee.**

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Observed Vermin:**

- One live cockroach observed crawling on floor by the beverage preparation area.
- One dead cockroach observed on floor between the preparation table and mixer.
- Rodent droppings observed in the following areas:
  - On top of the mini refrigerator below the preparation table at the butcher station.
  - On floor underneath shelves in the dry storage room by the side door of the facility.
  - On floor in the upstairs storage room.

Follow-up By  
10/23/2025

**Per PIC, facility is serviced monthly. Last treatment was conducted on 9/23/2025. Pest control report was provided for review upon request.**

**No other activity was observed. No contamination of food or food contact surfaces observed.**

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**[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.**

**[COS] Employee abated live cockroach.**

## **Minor Violations**

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Majority of the employees' food handler cards are expired.**

**[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations: Employees' personal food and opened beverages stored in areas of food preparation and food contact surfaces.**

**Front wait staff observed eating at the butcher station and storing food next to opened sauce cups.**

**[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Provide designated location for employees to store personal food and beverages, that is separated and protected from facility food. Utilize cups with lids and straws.**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Hand wash stations throughout the kitchen observed with heavy accumulation of grease and grime, especially the hand sinks by the roasted item butcher station and by the food preparation and ware wash sink.**

**Hand wash station by the roasted food preparation area partially obstructed with garbage can and bucket of soiled skewers to be washed.**

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.**

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: Mechanical dish machine currently is inoperable. Technician is currently on-site to repair the unit and the clogged plumbing.**

**At time of inspection, no active ware washing was being conducted.**

**[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.**

**[SA] Temporarily utilize three-compartment sink to conduct manual ware washing. Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).**

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations: Shellstock tags of oysters and clams observed commingled with no order inside a to-go container.**

**[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.**

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K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: 3-4 slabs of raw pork belly thawing in standing water at the food preparation sink.**

**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Raw food items (raw shelled eggs, bags of raw meats) maintained above ready-to-eat food items inside the walk-in refrigerator.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

**Observed two parcooked chickens hanging inside the walk-in refrigerator with food in indirect contact of the shelf-itself.**

**Observed deep fried chicken cooling on sheet pans lined with newspaper.**

**[CA] All food shall be separated and protected from possible contamination. Maintain food in food grade container and/or utilize food safe wraps. Discontinue the use of newspaper for oil blotting.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: Observed can of domestic insecticide spray maintained on the floor by the cart used to hang roasted items.**

**[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Accumulation of food residues observed on storage racks inside the walk-in refrigerator. Heavy accumulation of food debris, grease, and grime observed on sides of equipment at the cook line, on the underside and side of equipment at the butcher station, etc.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Observed bowls and cups used as scoops for bulk ingredients.**

**[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.**

**Observed spoon used for sauce at the main preparation line fully submerged into the sauce itself.**

**[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: Accumulation of grease and soot observed on the ventilation hood and hood filters at the cook line.**

**[CA] Clean mechanical exhaust hood and/or filters of grease accumulation.**

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K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Leaky faucets observed at numerous sinks throughout the facility.**

**[CA] Repair plumbing fixture and maintain in clean and good repair.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Employees' personal belongings (cellphones, jackets, backpacks, medicine, etc.) observed stored in areas of food preparation and food storage.**

**[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage. Personal care items (medication/vitamins) shall bear a legible manufacturer's label and stored in a designated storage area for personal items.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Heavy accumulation of food debris observed on floors throughout the facility:**

- Underneath preparation tables at the butcher station.
- Underneath food preparation sinks and ware wash sinks.
- Underneath the cook line.
- Underneath storage shelves in the dry storage area.

**Heavy accumulation of grease and grime observed on walls:**

- Along the wall across from the cook line.
- Along the wall in the butcher station.

**Accumulation of grime and mold-like growth on the wall around the mechanical dish machine.**

**[CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.**

## Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Time as a public health control; procedures & records.
- Needs Improvement - Proper eating, tasting, drinking, tobacco use.
- Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Soy sauce chicken	Walk-in refrigerator	40.00 Fahrenheit	
Parcooked beef hearts	Food preparation refrigerator	40.00 Fahrenheit	
Pickled chicken feet	Food preparation refrigerator	40.00 Fahrenheit	
Shucked oyster on half shell	Walk-in refrigerator	41.00 Fahrenheit	
Cooked empress chicken	Walk-in refrigerator	41.00 Fahrenheit	
Quatered tomatoes	Food preparation refrigerator	40.00 Fahrenheit	
Frog in claypot	Walk-in refrigerator	38.00 Fahrenheit	
Milk	Merchandiser refrigerator	39.00 Fahrenheit	
Fish in clay pot	Walk-in refrigerator	39.00 Fahrenheit	
Cooked lobster	Walk-in refrigerator	41.00 Fahrenheit	
Pork hock	Walk-in refrigerator	40.00 Fahrenheit	
Roast duck	Walk-in refrigeraotr	39.00 Fahrenheit	
Soup	Walk-in refrigerator	39.00 Fahrenheit	
Cooked white rice	Walk-in refrigerator	40.00 Fahrenheit	
Cooked pork slices	Food preparation refrigerator	41.00 Fahrenheit	
Raw fish	Walk-in refrigerator	40.00 Fahrenheit	
Cooked shrimp	Food preparation refrigerator	41.00 Fahrenheit	
Cooked pork bones	Walk-in refrigerator	39.00 Fahrenheit	
Cooked beef brisket	Food preparation refrigerator	41.00 Fahrenheit	
Cooked rice	Rice warmer	152.00 Fahrenheit	
Marinated fish	Food preparation refrigerator	41.00 Fahrenheit	
Live clams in water	Walk-in refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	128.00 Fahrenheit	
Warm water	Hand wash sinks	105.00 Fahrenheit	
Tofu	Food preparation refrigerator	39.00 Fahrenheit	
Quatered tomatoes	Walk-in refrigerator	39.00 Fahrenheit	
Fried chicken pieces	Walk-in refrigerator	173.00 Fahrenheit	

## Overall Comments:

- *Two or more major violations were observed during the routine inspection.*
- *A follow-up inspection will be conducted to verify compliance of all major violations.*
- *Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.*
- *The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.*

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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 **11/4/2025**. 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.

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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



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**Received By:** Mr. Tang  
Owner

**Signed On:** October 21, 2025