

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 10/23/2025	
Program PR0428892 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RESTAURANT 360 LLC		Inspection Time 13:40 - 14:40
Inspected By HENRY LUU		Inspection Type FOLLOW-UP INSPECTION		Consent By JAMES W.	

Placard Color & Score GREEN N/A
--

Comments and Observations

Major Violations

Cited On: 10/21/2025

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: 10/23/2025

Cited On: 10/21/2025

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

Compliance of this violation has been verified on: 10/23/2025

Cited On: 10/21/2025

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

Compliance of this violation has been verified on: 10/23/2025

Minor Violations

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cooked shrimp	Food preparation refrigerator	38.00 Fahrenheit	
Scallops	Food preparation sink	37.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Hot water	Three-compartment sink	127.00 Fahrenheit	
Marinated fish	Food preparation refrigerator	40.00 Fahrenheit	
Warm water	Hand wash sink	105.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 10/21/2025.
- Facility has corrected the following major violations:
 - K05M - Hands not clean/improperly washed/gloves not used properly:
 - Observed employees properly washing hands as required.
 - Hand wash stations observed clean with hand soap, paper towels, and were easily accessible.
 - K08M - Improperly using time as a public health control:
 - All food items subjected to TPHC at the butcher station were properly labeled with date and time.
 - K23M - Observed rodents, insects, birds, or animals:
 - Facility was treated by pest control service on 10/22/2025. Pest control report was provided for review.
 - Facility has cleaned and sanitized all areas where vermin was previously observed.
 - Facility has deep cleaned and removed excessive build up of grease, grime, and food debris in the kitchen and butcher station.
- Facility has earned a green pass placard.
 - Continue to address all other violations noted on previous inspection report.

OFFICIAL INSPECTION REPORT

Facility FA0286052 - 360 RESTAURANT	Site Address 989 STORY RD 8000, SAN JOSE, CA 95122	Inspection Date 10/23/2025
Program PR0428892 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name RESTAURANT 360 LLC	Inspection Time 13:40 - 14:40

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 **11/6/2025**. 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: James W.
Manager

Signed On: October 23, 2025