

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 10/05/2026
Program PR0374012 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name CISHI RESTAURANT MANAG	Inspection Time 11:05 - 11:45
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By TI CHEN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/24/2026

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: 10/05/2026

Cited On: 09/24/2026

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

Compliance of this violation has been verified on: 10/05/2026

Cited On: 09/24/2026

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

Compliance of this violation has been verified on: 10/05/2026

Cited On: 10/05/2026

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

Inspector Observations:

In the walk-in refrigerator, observed a bowl of chicken maintained directly adjacent to a basket of raw spinach. Observed a few leaves of spinach protruding out of holes in the basket, with the tips of the spinach leaves coming into contact with the raw chicken in the aforementioned bowl.

[CA] Food shall be separated and protected from cross contamination. Store all raw animal products below vegetables and ready-to-eat foods.

[COS] Spinach that was in contact with raw chicken was voluntarily condemned and discarded due to cross contamination.

Minor Violations

Cited On: 10/05/2026

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

Inspector Observations:

At the hand sink in the rear preparation area of the kitchen, wall-mounted paper towel dispenser observed empty.

**Note: Roll of paper towels was available nearby, on a metal shelving unit*

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Paper towel dispenser refilled.

Cited On: 09/24/2026

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

Compliance of this violation has been verified on: 10/05/2026

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Cited On: 09/24/2026

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 10/05/2026

Cited On: 09/24/2026

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 10/05/2026

Cited On: 09/24/2026

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 10/05/2026

Measured Observations

Item	Location	Measurement	Comments
roasted garlic	countertop - cook-line	0.20 Hours	
hot water	three compartment sink	120.00 Fahrenheit	
raw chicken	walk-in cooler	40.00 Fahrenheit	
minced pork	countertop - cook-line	0.20 Hours	
high temperature sanitizing rinse	mechanical dishwasher	163.00 Fahrenheit	
squid	preparation refrigerator - right - cook-line	39.00 Fahrenheit	
raw beef flank	preparation refrigerator - left - cook-line	41.00 Fahrenheit	
fish heads	preparation refrigerator - left - cook-line	40.00 Fahrenheit	
tofu	preparation refrigerator - left - cook-line	41.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted.

Compliance of the following has been verified:

K05M: Hands not clean/improperly washed:

- Observed no hand washing violations at the time of inspection.

K07M: Improper hot and cold holding temperatures:

- Observed no holding violations at the time of inspection. Left-side preparation refrigerator at the cook-line has been repaired to hold at 41F or below.

K08M: Improper use of time as a public health control:

- Observed all potentially hazardous foods subjected to time as a public health control properly time labeled while maintained at the cook-line.

K14m: Food contact surfaces unclean/unsanitized:

- High temperature sanitizing rinse measured 163F in the mechanical dishwasher. Observed no cutting boards with mold-like growth on them at the time of inspection

K22m: Sewage and wastewater improperly disposed:

- Observed the clogged floor sink underneath the cook-line has been unclogged.

K23m: Observed cockroach activity:

- Observed no evidence of cockroaches at the time of inspection.

Compliance of all cited major violations verified.

Facility cited for one major violation for cross contamination; See violation above.

Facility issued a Green "Pass".

Continue to work on the violations cited during the last routine inspection.

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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 **10/19/2026**. 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: Ti Chen
Employee
Signed On: October 05, 2026