

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 FA0273507 - QUICKLY	Site Address 2200 EASTRIDGE LP 1091, SAN JOSE, CA 95122	Inspection Date 04/14/2026
Program PR0413482 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LINJUN ZHANG	Inspection Time 12:30 - 13:15
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By MONICA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/08/2026

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

Compliance of this violation has been verified on: 04/14/2026

Cited On: 04/08/2026

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

Compliance of this violation has been verified on: 04/14/2026

Cited On: 04/08/2026

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, 14125(b), 114141

Compliance of this violation has been verified on: 04/14/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Grass jelly	Food preparation refrigerator	41.00 Fahrenheit	
Egg pudding	Food preparation refrigerator	41.00 Fahrenheit	
Cubed tofu	Food preparation refrigerator	38.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Fish ball	Food preparation refrigerator	37.00 Fahrenheit	
Ube dough	Two-door reach-in refrigerator	40.00 Fahrenheit	
Spam	Food preparatino refrigerator	39.00 Fahrenheit	
Warm water	Hand wash sinks	100.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	
Popcorn chicken	Food preparation sink	39.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 4/8/2026.

- Facility has corrected the following:

- K01m - Demonstration of knowledge; food safety certification:

- Employees' three-year food handler cards were provided for review. All employees observed with valid food handler cards.
- Ensure food safety certifications are maintained and readily available upon request at all times.

- K06M - Inadequate handwash facilities:

- Observed all hand wash stations in the facility with warm water, hand soap, and paper towels readily available and easily accessible.

- K08M - Improperly using time as a public health control:

- Tapioca pearls at time of inspection were documented.
- PHFs utilizing time as a public health control (TPHC) shall be discarded within 4 hours from the point in time when food is removed from temperature control.

OFFICIAL INSPECTION REPORT

Facility FA0273507 - QUICKLY	Site Address 2200 EASTRIDGE LP 1091, SAN JOSE, CA 95122	Inspection Date 04/14/2026
Program PR0413482 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LINJUN ZHANG	Inspection Time 12:30 - 13:15

- Ensure items subjected to TPHC are properly documented to be discarded after 4 hours and not 5.

- K14M - Food contact surfaces unclean and unsanitized:

- At time of inspection, sanitizer concentration during active ware washing measured at the required concentration. See measured observations.

- Facility has earned a green pass placard.

- Continue to address violations noted on previous inspection reports.

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 4/28/2026. 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: Monica M.
Manager
Signed On: April 14, 2026