

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 09/24/2026		Placard Color & Score YELLOW 51		
Program PR0374012 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CISHI RESTAURANT MANAG		Inspection Time 10:30 - 14:00			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By LIU				FSC Guirong Li 12/01/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
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		X			N
K08	Time as a public health control; procedures & records		X		X			
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				S
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				S

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		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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		
K45	Floor, walls, ceilings: built, maintained, clean		
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: *Observed cook handling raw beef, then proceeded to handle vegetables maintained in the upper portion of the prep cooler at the left-side of the cook-line.*

Follow-up By 09/29/2026

Observed cook cracking raw shell eggs, wiped hands on soiled wiping cloth, then attempted to resume cooking before being stopped.

Observed employee working in the back kitchen area handle raw pork, then attempted to handle containers of soup before being stopped.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

[COS] Instructed employees to de-glove and properly wash hands. Instructed employees to cook affected vegetables to greater than 165F.

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

Inspector Observations: *Beef flank, squid, raw pork feet, raw chicken, fish heads, short rib, and tofu measured between 53F and 62F in the prep cooler at the entrance to the cook-line. Per operator, some foods had been stored in the unit overnight, and others had been relocated to the unit less than 2 hours prior for lunch service. Cold holding unit near left side of entrance of cook line measured 54F ambient in the lower portion, and 73F ambient in the upper portion.*

Follow-up By 09/29/2026

Raw pork in food prep sink undergoing thawing measured 72F. PIC stated that item was removed from refrigeration 3 hours ago.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Foods that were potentially hazardous and kept overnight were VC&D and food that was placed in morning were relocated to proper cooling unit. Instructed employee to immediately begin cooking raw pork.

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

Inspector Observations: *Open container of tomato sauce subjected to time as a public health control was not labeled with a time control sticker.*

Follow-up By 09/29/2026

[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] Employee placed time control sticker.

Minor Violations

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

Inspector Observations: *Food handling employees did not have food handler cards.*

[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.

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

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Inspector Observations: 1. Cutting board was worn out and had mold residue on cutting surface.

**Follow-up By
09/29/2026**

[CA] Replace cutting board, flip to other side, or thoroughly wash and sanitize more frequently.

2. High temperature sanitizing rinse in the mechanical dishwasher measured 153F at utensil contact while in active use to wash dishes.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

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

Inspector Observations: Hot water in hand wash sink near back kitchen area measured 72F. Hot water handle observed inoperable.

**Follow-up By
09/29/2026**

[CA] Hot water shall be supplied at a minimum temperature of at least 100F. Temporarily utilize other hand sink near the cook-line.

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

Inspector Observations: Floor drain on left side underneath cook-line observed clogged and completely full of wastewater. Observed no active overflow at the time of inspection.

**Follow-up By
09/29/2026**

[CA] Clean out floor drain as needed and remove food debris to prevent build up.

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

Inspector Observations: 1. Approximately 5 house flies observed throughout kitchen facility.

**Follow-up By
09/29/2026**

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

2. Observed two dead cockroaches hanging from a spiderweb in the dry storage room.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

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

Inspector Observations: Observed raw pork thawing in the preparation sink at the back kitchen area.

[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: Several items (raw eggs, raw meat) stored above ready to eat foods in cold holding units

[CA] Store all raw meat or other raw products of animal origin below ready-to-eat food items.

In the two-door upright cooler near the warewashing area, observed bags of raw beef leaking beef blood onto the lower interior of the unit. Observed no direct cross contamination.

[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.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

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Inspector Observations: *Observed containers of food stored directly on the floor in the walk-in cooler.*

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

Observed 3 buckets of white unknown powders in dry storage room.

[CA] *Label containers.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Prep cooler at the entrance to the kitchen is incapable of maintaining potentially hazardous foods at 41°F or below.

[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below.*

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 clean sheet pans and clean cutting boards stored directly on the floor in the back kitchen area.

[CA] *Equipment contacting food shall be stored in a sanitary location.*

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
sliced tomatoes	cold hold unit in food prep	41.00 Fahrenheit	
squid	cold holding	52.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	153.00 Fahrenheit	
raw beef flank	cold holding unit in food prep	44.00 Fahrenheit	
raw pork	thawed in sink	72.00 Fahrenheit	
raw squid	prep cooler - left - cook-line	40.00 Fahrenheit	
sliced tomatoes	prep cooler - left - cook-line	40.00 Fahrenheit	
frozen raw chicken	upright freezer - middle rear kitchen	0.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
raw fish	walk-in cooler	33.00 Fahrenheit	
Hot water	restroom	100.00 Fahrenheit	
beef aorta	walk-in cooler	40.00 Fahrenheit	
frozen raw beef	upright freezer - rear kitchen	0.00 Fahrenheit	

Overall Comments:

Joint inspection with Belin Zepeda. Report written by Belin and Maverick.

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 **10/8/2026**. 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.

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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



Received By: Liu X.
Head Chef

Signed On: September 24, 2026