

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 FA0200921 - TAIWAN PORRIDGE KINGDOM RESTAURANT		Site Address 20956 HOMESTEAD RD A1, CUPERTINO, CA 95014	Inspection Date 12/05/2025
Program PR0307684 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TAIWAN PORRIDGE KINGDO	Inspection Time 15:10 - 15:45
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By HAO (O)	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/02/2025

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

Compliance of this violation has been verified on: 12/05/2025

Cited On: 12/02/2025

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

Compliance of this violation has been verified on: 12/05/2025

Minor Violations

Cited On: 12/02/2025

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

Compliance of this violation has been verified on: 12/05/2025

Measured Observations

Item	Location	Measurement	Comments
egg plants	counter @ service line	98.00 Fahrenheit	under TPHC, time mark via computer monitor.
cold shredded potato	cold inserts	41.00 Fahrenheit	
hot water	warewash	120.00 Fahrenheit	
cooked shrimp	2 door cold top	41.00 Fahrenheit	
warm water	handsink (front)	100.00 Fahrenheit	
cooked fish	counter @ cooks line	144.00 Fahrenheit	under time as a public health control (TPHC), time mark observed.

Overall Comments:

Upon follow-up inspection, observed PHFs under time as a public health time marked, measured cold PHFs held at or below 41F at cold top at cooks line and service line and hand wash station accessible.

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 **12/19/2025**. 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



Received By: Hao Liu
Owner

Signed On: December 05, 2025