

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 FA0202026 - TABA TABA CHINA BRISTRO		Site Address 20 S SANTA CRUZ AV 204, LOS GATOS, CA 95030		Inspection Date 02/12/2025		Placard Color & Score GREEN 69		
Program PR0302618 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name WANG, GUO MING (JIAMETR		Inspection Time 12:00 - 14:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By GUO MING WANG				FSC GUO MING WANG 07/07/2028

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						S
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				N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						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						
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				

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		
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	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

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

Inspector Observations: In the kitchen area, on the counter-top, measured container of raw shelled eggs on the counter-top at 65F. Per operator, raw shelled eggs stored for an hour. In the 2 door prep unit, measured cooked chicken at 70F. Per operator, cooked chicken was prepared an hour prior and placed directly into the prep unit. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. Potentially hazardous foods shall be properly cooled to 41F prior to placement in the insert top of the prep unit. [SA] Operator moved container of raw shelled eggs to refrigeration to facilitate proper holding temperatures. Operator moved container of cooked chicken to undercounter refrigeration to facilitate proper holding temperatures.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee warewashing and then attempt to start food preparation without washing hands. [CA] Ensure employees wash hands when switching tasks where hands become contaminated. Employees shall wash hands at the handwash station using warm water, hand soap, and paper towels.

Observed employees drying hands using cloth towels and aprons. [CA] Employees shall wash hands at the handwash station using warm water, hand soap, and paper towels.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the back prep area, on the counter-top, measured fried chicken pieces cooling on the counter-top at 90F cooling on baking trays. Per operator, fried chicken pieces prepared an hour prior. [CA] Ensure fried potentially hazardous foods are placed in a single layer in shallow containers to cool.

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

Inspector Observations: Above the entrance to the kitchen area, observed cockroach droppings and dead cockroaches in crevices between the door frame and the wall panel. [CA] Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Seal all cracks and crevices. Contact pest control to provide service for facility when necessary.

Underneath the warewash machine, and in the dry storage room, observed rodent droppings. [CA] Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Seal all cracks and crevices. Contact pest control to provide service for facility when necessary.

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

Inspector Observations: In the back prep area, on the counter-top, measured fried pork thawing between 28F and 41F. In the dry storage room, measured raw fish thawing at 30F. [CA] Ensure potentially hazardous foods are thawed using one of the following methods: 1) under refrigeration that maintains the food temperature at 41F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70F 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: Observed a container of meat stored on the right side of the 3 compartment sink and an employee warewashing in the left side of the 3 compartment sink. [CA] Ensure food is stored separately from areas that may cause contamination. Discontinue food preparation in the 3 compartment sink and only use the food prep sink for food preparation.

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K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: *In the kitchen area, observed the use of cardboard to line shelving and use of wooden shelving/equipment. [CA] Ensure only approved materials and equipment are used within the facility. Discontinue use of cardboard within the facility to prevent possible harborage of vermin. Replace wooden equipment with approved stainless steel equipment.*

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 bowls and other utensils stored directly next and underneath the warewash area. [CA] Ensure all clean equipment is stored separately from the warewash area to prevent possible contamination.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed used wiping cloths stored on the counter-top and cookline. [CA] Ensure all used wiping cloths are stored in a sanitizer bucket with an approved sanitizer such as 100 PPM chlorine OR 200 PPM quaternary ammonium sanitizer.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed back door is propped open. [CA] Ensure doors to the facility are kept closed to prevent an entrance for vermin.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed accumulation of food debris on floors in the kitchen area. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

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

Measured Observations

Item	Location	Measurement	Comments
raw pork	2 door reach in refrigerator	38.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
cooked rice	rice cooker	165.00 Fahrenheit	
hot and sour soup	counter-top steam table	170.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
fried chicken pieces	counter-top (on baking sheet)	90.00 Fahrenheit	cooling
cooked chicken	2 door prep unit	70.00 Fahrenheit	
pooled eggs	2 door prep unit	40.00 Fahrenheit	
bean sprouts	2 door reach in refrigerator	41.00 Fahrenheit	
raw shrimp	2 door prep unit	41.00 Fahrenheit	
fried rice	rice cooker	155.00 Fahrenheit	
raw shelled eggs	counter-top	65.00 Fahrenheit	

Overall Comments:

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 2/26/2025. 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: GUO MING WANG
OWNER
Signed On: February 12, 2025