

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 05/13/2025		Placard Color & Score GREEN 77		
Program PR0307684 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TAIWAN PORRIDGE KINGDO		Inspection Time 12:00 - 13:30			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By HAO LIU				FSC JIEMING DANG 4/28/2026

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				N
K06	Adequate handwash facilities supplied, accessible	X						
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						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						

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		
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		
K36	Equipment, utensils, linens: Proper storage and use		
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0200921 - TAIWAN PORRIDGE KINGDOM RESTAURANT		Site Address 20956 HOMESTEAD RD A1, CUPERTINO, CA 95014	Inspection Date 05/13/2025
Program PR0307684 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TAIWAN PORRIDGE KINGDOM, INC	Inspection Time 12:00 - 13:30
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: Potentially Hazardous Foods (PHFs) were measured at improper holding temperature. Major : PHFs left on on counter raw eggs (51F), fried chicken (67F), Per PIC, items were left at room temperature for more than 4hours.

Minor :PHFs held inside cookline prep refrigerator measured between 44F and 45F : cut tomatoes, shrimp.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC VC&D eggs and chicken.

Minor Violations

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

Inspector Observations: Some employee don't have their 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.

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

Inspector Observations: Employee was wearing gloves while handling refuse, then washed gloves using soap and paper towel and proceeded to handle food.

[CA] Remove gloves, wash hands with soap, warm water and dry using single use paper towels when switching from tasks as required to prevent cross-contamination.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Facility is prepackaging porridge in to go containers left at room temperature, PIC stated they are on TPHC, no time marking was observed. PIC provided TPHC time marking on computer for items on counter at front service area.

[CA] Ensure all items left on TPHC are time marked.

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: Raw chicken stored directly above ready to eat food.

[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)

Inspector Observations: Multiple food container are stored directly on the floor throughout the kitchen and inside the walk in freezer. Bags of food stored open inside dry storage room.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination. Store open bulk foods in approved NSF containers with tight fitting lids.

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: Back door was kept open by employees all the time during the inspection.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

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

OFFICIAL INSPECTION REPORT

Facility FA0200921 - TAIWAN PORRIDGE KINGDOM RESTAURANT	Site Address 20956 HOMESTEAD RD A1, CUPERTINO, CA 95014	Inspection Date 05/13/2025
Program PR0307684 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TAIWAN PORRIDGE KINGDOM, INC	Inspection Time 12:00 - 13:30

Measured Observations

Item	Location	Measurement	Comments
CHLORINE	DISHWASHER	50.00 PPM	
FRIED CHICKEN	ON COUNTER	53.00 Fahrenheit	VC&D
WATER	3-COMP SINK	120.00 Fahrenheit	
MEAT BALLS	HOT HOLDING (COOKLINE)	145.00 Fahrenheit	
BEEF BELLY	WALK IN	40.00 Fahrenheit	
PORRIDGE	HOT HOLDING	170.00 Fahrenheit	
CHICKEN	HOT HOLDING SERVICE LINE	138.00 Fahrenheit	
RAW SHELL EGGS	ON COUNTER	67.00 Fahrenheit	VC&D
RAW CHICKEN	WALK IN	40.00 Fahrenheit	
BEEF	HOT HOLDING (COOKLINE)	137.00 Fahrenheit	
COOKED BEEF	PREP REFRIGERATOR	40.00 Fahrenheit	
WATER	HAND SINK	100.00 Fahrenheit	
BEEF FEET	WALK IN	39.00 Fahrenheit	
CHICKEN	HOT HOLDING SERVICE LINE	139.00 Fahrenheit	
EGGPLANTS	COOKLINE	150.00 Fahrenheit	

Overall Comments:

CO0156812

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 **5/27/2025**. 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.

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: May 13, 2025