

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 FA0230405 - TASTY POT	Site Address 222 BARBER CT, MILPITAS, CA 95035	Inspection Date 10/21/2025
Program PR0330418 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name T POT RESTAURANT INC	Inspection Time 12:30 - 13:00
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By TED WANG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/07/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973
(b-f)

Compliance of this violation has been verified on: 10/21/2025

Cited On: 10/13/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973
(b-f)

Compliance of this violation has been verified on: 10/21/2025

Cited On: 10/13/2025

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

Compliance of this violation has been verified on: 10/21/2025

Cited On: 10/07/2025

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

Compliance of this violation has been verified on: 10/21/2025

Cited On: 10/13/2025

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

Compliance of this violation has been verified on: 10/21/2025

Cited On: 10/07/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 10/13/2025

Cited On: 10/07/2025

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, 114125(b), 114141

Compliance of this violation has been verified on: 10/13/2025

Cited On: 10/07/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 10/21/2025

Minor Violations

Cited On: 10/07/2025

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

Compliance of this violation has been verified on: 10/21/2025

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Cited On: 10/07/2025

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

Compliance of this violation has been verified on: 10/13/2025

Cited On: 10/13/2025

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

Compliance of this violation has been verified on: 10/21/2025

Measured Observations

N/A

Overall Comments:

On-site for a second follow-up inspection after the facility earned a conditional pass during the routine inspection conducted on 10/07/25, and again during the first follow-up inspection conducted on 10/13/2025.

Compliance of all violations cited during the last follow-up inspection has been verified:

K05: Hands not clean/improperly washed/gloves not used properly:

- Proper handwashing and glove use procedures observed.

K06: Inadequate handwash facilities: supplied or accessible:

- All handwash sinks observed to be properly stocked and unobstructed.

K07: Improper hot and cold holding temperatures:

- No PHF's that are not actively being prepared maintained out of temperature control.

K23: Observed rodents, insects, animals:

- No evidence of cockroaches observed. Structural deficiencies cited during the last follow-up inspection have been corrected.

Continue to work with pest control.

Facility has been charged for the billable, second follow-up inspection.

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 **11/4/2025**. 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: Ted Wang
Manager

Signed On: October 21, 2025