

# 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

<b>Facility</b> FA0230535 - TAISHOKEN		<b>Site Address</b> 416 BARBER LN, MILPITAS, CA 95035	<b>Inspection Date</b> 03/12/2026
<b>Program</b> PR0330577 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> GOEMON LLC	<b>Inspection Time</b> 14:00 - 15:00
<b>Inspected By</b> MAVERICK CHIN	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> SER	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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### Comments and Observations

#### Major Violations

Cited On: 03/11/2026

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: 03/12/2026**

Cited On: 03/11/2026

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

**Compliance of this violation has been verified on: 03/12/2026**

Cited On: 03/11/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Compliance of this violation has been verified on: 03/12/2026**

Cited On: 03/11/2026

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

**Compliance of this violation has been verified on: 03/12/2026**

Cited On: 03/11/2026

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, 14125(b), 114141

**Compliance of this violation has been verified on: 03/12/2026**

Cited On: 03/11/2026

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

**Compliance of this violation has been verified on: 03/12/2026**

#### Minor Violations

Cited On: 03/11/2026

K48 - 2 Points - Plan review unapproved; 114380

**This violation found not in compliance on 03/12/2026. See details below.**

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## Measured Observations

Item	Location	Measurement	Comments
chicken broth	walk-in cooler	41.00 Fahrenheit	
cooked pork belly (not in ROP)	walk-in cooler	40.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
soft boiled eggs in soy sauce	steam table	152.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
chashu	steam table	149.00 Fahrenheit	
ambient	walk-in cooler	39.00 Fahrenheit	
soft boiled eggs	prep cooler	38.00 Fahrenheit	
chlorine sanitizer	large upright mechanical dishwasher - main kitchen	50.00 PPM	
raw pork belly	walk-in cooler	39.00 Fahrenheit	

## Overall Comments:

*On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 3/11/2026.*

*Compliance of the following has been verified:*

**K05: Hands not clean/improperly washed:**

*- Proper handwashing and glove-use observed by employees.*

**K08: Improperly using time as a public health control:**

*- Facility is properly adhering to time labeling and discard requirements for items subjected to time as a public health control. Noodles observed properly time labeled.*

**K09: Improper cooling:**

*- No cooling observed at time of inspection. Proper cooling thresholds discussed with staff.*

**K11: Improper reheating procedures for hot holding:**

*- No reheating observed at time of inspection. Manager states that he has informed staff regarding the necessity of reheating to 165F on the stove prior to placing potentially hazardous food into hot holding.*

**K14: Food contact surfaces unclean and unsanitized:**

*- Large mechanical dishwasher in the kitchen has been repaired to output chlorine at 50ppm.*

**K18: Noncompliance with ROP plan:**

*- Facility has submitted written SOP's to this Department that detail all processes for the ROP and sous vide of pork belly. SOP conforms to 48 hour limit for pork belly in reduced oxygen packaging, after which it is required to be cut open. Facility has a labeling machine, and will be using color coded labels with date/time printed on all packages of ROP. Facility's SOP's have been approved. Facility may now resume the reduced oxygen packaging/sous vide of pork belly from raw. Facility has discontinued the transportation of reduced oxygen packaged duck breast across county lines.*

*Compliance of all major violations has been verified.*

*Facility re-issued a Green "Pass".*

*Continue to work on the violations cited during the last routine inspection.*

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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 **3/26/2026**. 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



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**Received By:** Ser Dela Cruz  
General Manager

**Signed On:** March 12, 2026