

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 12/02/2025		Placard Color & Score YELLOW 68		
Program PR0307684 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TAIWAN PORRIDGE KINGDO		Inspection Time 12:20 - 13:50			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By MICHELLE (M) & HAO (O)				FSC Boyan Qiao 2/14/29

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						
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		X			N
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		
K27	Food separated and protected		
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	X	
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		
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 12/02/2025
Program PR0307684 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TAIWAN PORRIDGE KINGDOM, INC	Inspection Time 12:20 - 13:50
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: *Measured container of cooked fish holding at 88F in 1 door reach in. Per operator, PHFs made less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F and hot held at or above 135F. [COS] Operator directed to cook PHFs to 165F and placed in hot inserts.*

Follow-up By
12/09/2025

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

Inspector Observations: *Measured a container of cooked duck meat holding at 62F at counter at service station. Per operator, PHFs under time as a public health control (TPHC). PHFs is not time marked on computer system, observed other PHFs under TPHC in system. Duck menu is a new item. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] Operator directed to manually write time marker.*

Follow-up By
12/09/2025

Minor Violations

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

Inspector Observations: *Observed 2 expired food handlers card. [CA] Renew food handlers card.*

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

Inspector Observations: *Found hand wash station located at window cooks line blocked by a container of tofu. Note: Another hand wash station located on other side of wall and also near 2-compartment sink at back area. [CA] Ensure hand wash station is accessible at all times. [COS] Operator relocated container of tofu.*

Follow-up By
12/09/2025

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

Inspector Observations: *Observed a container of marinated cold beef holding at 50F in 2 door sliding upright at front service line. Per operator, PHFs is in the process of cooling. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *1. Measured water temperature holding at 63F in women's restroom. 2. Measured water temperature holding at 65F in men's restroom. Both hand wash station is under sensor system. Note: Facility has hot water greater than 120F at warewash sink. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [COS] Final reading of warm water held between 100F - 102F.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Found several containers and boxes of food stored on floor in prep area, storage area and walk-in-cooler/freezer. [CA] Food shall be stored a minimum of 6 inches off floor.*

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 a knife stored in a card board cover in a shape of a knife. [CA] Discontinue storing knife in a make shift knife holder, use approved storage methods.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Time as a public health control; procedures & records.

OFFICIAL INSPECTION REPORT

Facility FA0200921 - TAIWAN PORRIDGE KINGDOM RESTAURANT	Site Address 20956 HOMESTEAD RD A1, CUPERTINO, CA 95014	Inspection Date 12/02/2025
Program PR0307684 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TAIWAN PORRIDGE KINGDOM, INC	Inspection Time 12:20 - 13:50

Measured Observations

Item	Location	Measurement	Comments
hot water	warewash/2-comp/1-comp	120.00 Fahrenheit	
chicken	counter @ cooks line	112.00 Fahrenheit	under TPHC, time mark observed
cold shredded potato	cold inserts	38.00 Fahrenheit	
braised pork w/ tofu	walk-in	41.00 Fahrenheit	
diced tofu	3 door cold top	40.00 Fahrenheit	
oyster	3 door cold top	39.00 Fahrenheit	
cooked fish	1 door reach in	88.00 Fahrenheit	for less than 4 hours. COS-reheat to 165F.
yam	stove top	188.00 Fahrenheit	
rice	rice cooker	187.00 Fahrenheit	
cooked seaweed	2 door sliding upright	41.00 Fahrenheit	
big braised pork	walk-in	41.00 Fahrenheit	
sliced beef	walk-in	41.00 Fahrenheit	
cooked duck meat	service counter	62.00 Fahrenheit	PHFs is not time marked on computer system, observed other PHFs under TPHC in system. Duck menu is a new item. [COS] Operator directed to time mark PHFs.
cooked vegetables	service counter	106.00 Fahrenheit	under TPHC, time mark on computer observed.
raw meat	3 door cold top	40.00 Fahrenheit	
pigs ear	stove top	184.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
braised pork	hot insert	138.00 Fahrenheit	
warm water	handsink (front, cooks front, cooks back)	100.00 Fahrenheit	
water	handsink (2x) RR	63.00 Fahrenheit	women's RR - 63F, final reading at 102F. men's RR - 65F, final reading at 100F
braised pork w/ tofu	hot inserts	136.00 Fahrenheit	
meatball	walk-in	40.00 Fahrenheit	
boiled pork	counter	43.00 Fahrenheit	diligent prep
bean curds	service counter	92.00 Fahrenheit	under TPHC, time mark on computer observed.
sliced beef (marinated)	2 door sliding upright	50.00 Fahrenheit	process of cooling
white rice	rice cooker	173.00 Fahrenheit	
sweet potato porridge	1-comp sink (for storage)	184.00 Fahrenheit	under time as a public health control (TPHC), time mark observed.
squid	1 door cold top	40.00 Fahrenheit	
meat	walk-in-freezer	2.10 Fahrenheit	
cold shredded potato	2 door sliding upright	41.00 Fahrenheit	
cooked shrimp	1 door cold top	41.00 Fahrenheit	
sliced beef	2 door sliding upright	41.00 Fahrenheit	
raw fish	3 door reach in	41.00 Fahrenheit	

Overall Comments:

Note: Inspection conducted in conjunction to CO0158453

A follow-up inspection shall be conducted.

Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non business hours, and upon inspector availability.

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 **12/16/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0200921 - TAIWAN PORRIDGE KINGDOM RESTAURANT	Site Address 20956 HOMESTEAD RD A1, CUPERTINO, CA 95014	Inspection Date 12/02/2025
Program PR0307684 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TAIWAN PORRIDGE KINGDOM, INC	Inspection Time 12:20 - 13:50

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 02, 2025