

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 FA0212880 - TAIWAN TASTE		Site Address 12172 SARATOGA-SUNNYVALE RD, SARATOGA, C.		Inspection Date 08/28/2025	
Program PR0302508 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name WANG, WEI		Inspection Time 10:10 - 11:20
Inspected By FRANK LEONG	Inspection Type LIMITED INSPECTION		Consent By TRACY WANG		

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *In the small dry storage room, observed a single dead cockroach in a ceiling corner. In the same area, on the installed wooden boards, observed cockroach droppings in the area. [CA] Ensure facility is kept free of vermin. Clean and sanitize all areas with activity.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, 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: *Observed heavily torn/worn gaskets installed at the 2 door reach in freezer. [CA] Ensure gaskets for the 2 door reach in freezer are replaced. Gaskets for refrigeration shall be maintained in good repair.*

Observed unapproved wooden shelving installed in the back storage area and unapproved particle board shelving installed at the kitchen area. In the dry storage room, observed several pieces of wood installed to the wall. In the kitchen area, observed the use of cardboard to line shelving. In the kitchen area, and back storage areas, observed the use of metal can lids to seal/black holes in walls. [CA] Ensure only approved materials and equipment are used within the facility. Use only approved smooth, durable, and easily cleanable material.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *In the kitchen area, between the large 2 compartment prep sink and the 3 compartment sink, observed potable water supply faucet with backflow/back siphonage protection for the mop sink has been removed. [CA] Ensure a proper potable water supply faucet with backflow/back siphonage protection is reinstalled for the mop sink. [SA] Operator to provide water from the 3 compartment sink until a proper potable water supply faucet with backflow/back siphonage protection may be installed at the mop sink.*

In the kitchen area, observed large 2 compartment prep sink is plumbed and draining to the mop sink. [CA] Ensure prep sink is plumbed to drain to an approved floor sink installed through plan check. [SA] Current plumbing drainage of the prep sink does not prevent operation of the prep sink. Submit plans to install an approved an approved floor sink

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

Inspector Observations: *In the kitchen area, above the handwash sink, observed peeling FRP panels. To the right of the cookline, observed flat tiles installed as cove base and cracks/crevices present from the improper installation.*

[CA] Ensure floors, walls, and ceilings are installed with approved materials that are smooth, durable, and easily cleanable. Wall panels shall be installed properly and sealed to prevent cracks/crevices.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient air temperature	sliding 2 door reach in refrigerator (dining room)	40.00 Fahrenheit	
ambient air temperature	freezer chest	-2.00 Fahrenheit	
ambient air temperature	2 door reach in freezer	10.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	2 compartment sink	120.00 Fahrenheit	
ambient air temperature	sliding 2 door reach in refrigerator (back prep/storage)	40.00 Fahrenheit	
ambient air temperature	2 door prep unit	38.00 Fahrenheit	
ambient air temperature	reach in freezer	6.00 Fahrenheit	
ambient air temperature	reach in refrigerator	41.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: TATA TEACORN

NEW OWNER: FLEETWOOD GROUP INC.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 10/01/2025 - 09/30/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 08/28/2025*

**Permit condition: Facility currently has a 2 compartment prep sink improperly plumbed to the mop sink. Submit plans to plan check by 01/31/2026 for the installation of a floor sink for the prep sink.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **9/11/2025**. 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: TRACY WANG
OWNER

Signed On: August 28, 2025