

**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 FA0262514 - TASTY POT		Site Address 1143 STORY RD 100, SAN JOSE, CA 95122	Inspection Date 07/25/2023
Program PR0385454 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name GUO, SHAN BAO	Inspection Time 12:00 - 12:55
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By WESTIN L.	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 07/21/2023

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: 07/25/2023**

Cited On: 07/21/2023

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

**Compliance of this violation has been verified on: 07/25/2023**

Cited On: 07/25/2023

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

**Inspector Observations: Frozen slab of meat, approximately 10 lbs, observed directly on the floor inside the walk-in freezer. Meat had fallen out of the bag/protective plastic wrap and on to the floor. Observed numerous prepackaged packs of meat stored directly on the floor inside the walk-in freezer. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. Food shall be stored at least 6 inches above the floor to prevent contamination.**

**[COS] Manager VC&D slab of meat due to contamination.**

Cited On: 07/21/2023

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

**Compliance of this violation has been verified on: 07/25/2023**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Raw beef	Walk-in refrigerator	37.00 Fahrenheit	
Sliced tomato	Walk-in refrigerator	41.00 Fahrenheit	
Raw lamb	Food preparation refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	120.00 Fahrenheit	
Cooked beef	Cook line	202.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	

**Overall Comments:**

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 7/21/2023.

- Facility has corrected the following major violations:

- K05M - Hands not clean/improperly washed/gloves not used properly.  
 - Observed employees washing hands as required.

- K06M - Inadequate handwash facilities:  
 - Hand wash station in kitchen was unobstructed and was equipped with warm water, hand soap, and paper towels.

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- **K23M - Observed insects, birds, or animals:**
  - All monitoring traps has been removed from facility.
  - Facility was serviced by pest control company on 7/22/2023.
    - Pest control report was provided at time of follow-up inspection.
  - No live or dead activity observed.

- Facility has earned a pass placard.

- Continue to address violations noted on routine and follow-up inspection report.

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 **8/8/2023**. 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




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**Received By:** Westin L.  
Manager

**Signed On:** July 25, 2023