

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 FA0259739 - TASTE CHINA & HAWAIIAN BBQ	Site Address 6233 SANTA TERESA BL, SAN JOSE, CA 95119	Inspection Date 05/08/2026
Program PR0380588 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CHUN MEI LI	Inspection Time 10:45 - 12:15
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By CHUN MEI LI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/06/2026

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

This violation found not in compliance on 05/08/2026. See details below.

Cited On: 05/06/2026

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

This violation found not in compliance on 05/08/2026. See details below.

Cited On: 05/08/2026

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

Inspector Observations: Observed potentially hazardous food that measured in the temperature danger zone located in the food prep cold hold unit (tofu 49F), food prep table (raw chicken 62F), and walk-in cooler (shrimp 44F, beef 44F, raw chicken 44F). Per PIC, the tofu was prepped this morning, the chicken was in the process of being washed[CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair, adjust or replace unit if necessary. [SA] PIC opened the internal freezer to quickly bring down the ambient temperature of the walk-in cooler and will have a repair person come tonight or tomorrow morning. Tofu was time marked and chicken was cooked. PIC will monitor temperature of walk-in cooler and discontinue double stacking PHFs in food prep unit, as well as leaving PHFs out when not actively/diligently preparing them.

Minor Violations

Cited On: 05/06/2026

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 05/08/2026. See details below.

Cited On: 05/08/2026

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: PIC submitted plans and application to Plan Check on submittal deadline (today 5/8/26) but only submitted for the dishwasher and not the plumbing changes, added equipment, and new layout with hallway dividing the whole kitchen. [CA] Facility must submit revised/complete plans by 5/12/2026 or the facility will be subject to further enforcement action.

Measured Observations

Item	Location	Measurement	Comments
hot water	food prep sink	120.00 Fahrenheit	
tofu	food prep cold hold	49.00 Fahrenheit	
raw chicken	back prep table	62.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
raw beef	walk-in cooler	44.00 Fahrenheit	
raw chicken	walk-in cooler	44.00 Fahrenheit	
raw shrimp	walk-in cooler	44.00 Fahrenheit	

Overall Comments:

Follow-up inspection for major violations incurred during routine inspection. Observed major violation #7 to still be an issue as well as the Plan Check submittal being incomplete (see violations).

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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 5/22/2026. 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.

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

Chunmei Li

Received By: Chun Mei Li
Owner

Signed On: May 08, 2026