

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0212880 - TAIWAN TASTE		Site Address 12172 SARATOGA-SUNNYVALE RD, SARATOGA, C.		Inspection Date 02/04/2025	
Program PR0302508 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name WANG, WEI		Inspection Time 13:35 - 15:25
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By WEI WANG	FSC QIU YA WANG 11/04/2027		

Placard Color & Score

YELLOW

65

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	X			N
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records						X	
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		X			N
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		X			N

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	X	
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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Facility FA0212880 - TAIWAN TASTE	Site Address 12172 SARATOGA-SUNNYVALE RD, SARATOGA, CA 95070	Inspection Date 02/04/2025
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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: *In the kitchen, measured a container of bean sprouts stored at 60F, and a container of tea eggs stored at 78F. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above to prevent bacterial growth. Per operator, bean sprouts stored for 1.5 hours, and tea eggs stored for 3.5 hours. [SA] Operator moved container of bean sprouts to the undercounter compartment of the 2 door prep unit to facilitate proper holding temperatures. Operator served tea eggs until 3:00pm for a total of 4 hours from when removed from temperature control and discarded.*

Follow-up By 02/07/2025

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: *In the kitchen area, observed vacuum packaged bags of pork sausage stored in the 2 door prep unit and in the freezer chest. Operator was unable to provide receipts for bags of pork sausage. Per operator, bags of pork sausage were purchased and delivered from a home. [CA] Ensure all food served within the facility is obtained from an approved source. All food related receipts shall be retained within the facility for review. [COS] Operator VC&D vacuumed packages of pork sausage.*

Follow-up By 02/07/2025

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

Inspector Observations: *Underneath the cookline, observed a dead rat. No other live or dead animals observed within the facility. No sources of contamination from rodent droppings noted within the facility. [CA] Ensure facility is kept free of rodent activity to prevent possible contamination of food. Contact pest control to provide service for facility. Seal all open holes and gaps within the facility to prevent access. Keep front and back doors closed to prevent an entrance for vermin.*

Follow-up By 02/07/2025

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee did not wash hands after sweeping in the kitchen and proceeded to start food preparation. No direct contamination of food occurred during change of task. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required when hands have been contaminated. Gloves shall be properly used and discarded between tasks. [COS] Operator instructed to wash hands at the handwash station.*

Follow-up By 02/06/2025

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Observed pork ribs and pork thawing on the drainboard at the 2 compartment prep sink. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

Follow-up By 02/06/2025

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Observed grease accumulation on water knobs at the 3 compartment sink and on refrigerator door handles. [CA] Ensure all non-food contact surfaces are frequently cleaned and maintained. Degrease non-food contact surfaces to prevent possible cross contamination.*

Follow-up By 02/06/2025

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *In the back storage area, observed wooden shelving installed. Observed the use of cardboard to line shelving and flooring. [CA] Ensure only approved materials and equipment are used within the facility. Discontinue use of wooden shelving and replaced with approved material such as stainless steel. Discard cardboard from the facility to prevent harborage of vermin.*

Follow-up By 02/06/2025

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

Inspector Observations: *Observed accumulation of grease and debris on the floor underneath the cookline. [CA]
Ensure cookline is frequently cleaned and maintained to prevent possible harborage of vermin.*

Follow-up By
02/06/2025

Performance-Based Inspection Questions

- Needs Improvement - Food obtained from approved source.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

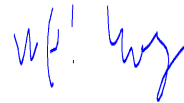
Item	Location	Measurement	Comments
cooked cabbage	counter-top	70.00 Fahrenheit	cooling after 3 hours
bean sprouts	2 door reach in refrigerator	41.00 Fahrenheit	
tea eggs	counter-top	78.00 Fahrenheit	
firm tofu	2 door prep unit (by cookline)	41.00 Fahrenheit	
soft tofu	2 door prep unit (by cookline)	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
dumplings	2 door reach in refrigerator	41.00 Fahrenheit	
shrimp	2 door prep unit (by cookline)	41.00 Fahrenheit	
tofu	2 door reach in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
bean sprouts	counter-top	60.00 Fahrenheit	
pork sausage	2 door prep unit (by prep sink)	41.00 Fahrenheit	
marinated pork	2 door prep unit (by prep sink)	41.00 Fahrenheit	

Overall Comments:

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 **2/18/2025**. 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.

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: WEI WANG
OWNER

Signed On: February 04, 2025