

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 FA0230405 - TASTY POT	Site Address 222 BARBER CT, MILPITAS, CA 95035	Inspection Date 10/13/2025
Program PR0330418 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name T POT RESTAURANT INC	Inspection Time 12:30 - 13:15
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By TED WANG

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 10/07/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 10/13/2025. See details below.

Cited On: 10/13/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed handling raw meat, cracked a raw shell egg into customer's order (to be served raw or undercooked), then walked over and poured a large container of tea for customer consumption while holding the inside/outside edges (food contact surfaces) of the container.

Follow-up By
10/16/2025

[CA] Employees must change gloves and wash their hands in all of the following scenarios:

- (1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILS, and unwrapped single-use FOOD containers and UTENSILS.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) After using the toilet room.**
- (4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.**
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled EQUIPMENT or UTENSILS.**
- (7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
- (8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.**
- (9) Before initially donning gloves for working with FOOD.**
- (10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILS in the FOOD service area.**
- (11) After engaging in other activities that contaminate the hands.**

[COS] Employee changed gloves and properly washed hands. Tea reheated to 165F.

Cited On: 10/13/2025

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

Inspector Observations:

Handwash sink across from the cook-line observed to be completely obstructed by various boxes of food. Handwash sink in the back area next to the mechanical dishwasher lacked paper towels.

Follow-up By
10/16/2025

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Obstructions removed. Paper towel dispenser restocked.

Cited On: 10/07/2025

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

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Cited On: 10/13/2025

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

Inspector Observations:

Fried calamari measured 52F-58F while maintained out of temperature control at the dredging station. No active preparation observed for the span of 20 minutes. Per staff, they had taken it out less than 2 hours prior.

**Follow-up By
10/16/2025**

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Fried calamari relocated to walk-in cooler.

Cited On: 10/07/2025

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

Compliance of this violation has been verified on: 10/13/2025

Cited On: 10/07/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 10/13/2025

Cited On: 10/07/2025

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

This violation found not in compliance on 10/13/2025. See details below.

Minor Violations

Cited On: 10/07/2025

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

This violation found not in compliance on 10/13/2025. See details below.

Cited On: 10/07/2025

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

Compliance of this violation has been verified on: 10/13/2025

Cited On: 10/13/2025

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

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Inspector Observations:

Three dead german cockroaches (total) observed in two sticky traps in the dry storage room.

Follow-up By
10/16/2025

No other evidence of cockroaches observed

*Reviewed pest control report from 10/10/2025 conducted by Clark, which noted german cockroach activity.
Facility was treated as per the last routine inspection.*

[CA] Clean and sanitize area of dead cockroaches or old droppings.

The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

Eliminate contributing factors, including the open sewer connection underneath the three compartment sink, the hole in the wall in the back area, the brick coving that is in disrepair behind the cook-line, and any other structural deficiencies that may allow for vermin harborage.

[SA] PIC agreed to monitor sticky traps. If cockroaches are observed, he will call Clark to conduct another round of pest control treatment.

Measured Observations

N/A

Overall Comments:

On-site for a first follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 10/07/2025

- No adulteration of food observed*
- No cooling processes observed*
- No dishwashing observed*

Facility has received three major violations, and additional dead cockroach activity was observed.

A second follow-up inspection will be conducted to ensure compliance of the cited violations.

Facility will be billed for the second follow-up inspection.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 **10/27/2025**. 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: Ted Wang
Manager
Signed On: October 13, 2025