

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 FA0230535 - TAISHOKEN	Site Address 416 BARBER LN, MILPITAS, CA 95035	Inspection Date 11/04/2024
Program PR0330577 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GOEMON LLC	Inspection Time 14:50 - 15:55
Inspected By GUILLERMO VAZQUEZ	Inspection Type LIMITED INSPECTION	Consent By YOSHIHIRO SAKAGUCHI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Cutting boards around the 3-compartment sink have a mold like substance on them.

[CA] Dispose of the cutting boards if they cannot be cleaned properly. Recommend having cutting boards thrown away.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Unable to provide a current food manger at the time of inspection.

[CA] Obtain a food manger certification within 60-days and food handler cards for all employees within 30-days.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Prep table closest to dish washer was measured around 46°F at the time of inspection.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Recommend lowering temperature or having unit serviced by contractor.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: 1. Noted a frozen bag of steak on the floor of the walk in. Bag was not torn.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

2. Bulk containers in the dry storage area and around the kitchen area are not labeled.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

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

Inspector Observations: 1. Shelving within the walk in is starting to rust off and have debris build up on them.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Recommend having new shelving installed within the walk in.

2. Dust build up on the fan guards of the walk in.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: Flooring of the walk in freezer is starting to bulge up off the ground.

[CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

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Inspector Observations: 1. Two cooking pieces of equipment (Low two burner stoves) are outside of the hood system.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

***NOTE* If new equipment is installed within the facility, facility will have to go through plan check.**

A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

2. Screen are missing on light fixtures within the back dry storage room.

[CA] Replace the missing cover within the light fixture.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Multiple pieces of equipment on top of the walk in and around the mop sink area that is no longer in use.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

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

Inspector Observations: 1. Small room in the back of the facility has a lot of floor around the ground and under equipment.

[CA] Regularly clean under cooking equipment to prevent accumulation of debris.

2. Large hole noted on top of the water heater.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Raw beef	Walk in	39.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Cooked veggies	Prep table #2	39.00 Fahrenheit	
Ambient	Reach in	40.00 Fahrenheit	Drinks
Shelled eggs	Walk in	38.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Sauce	Prep table	46.00 Fahrenheit	Adjust temperature to 41°F below.
Sanitizer (Chlorine)	Dish washer	50.00 PPM	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: TAISHOKEN

NEW OWNER: Goemon LLC.

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

The permit category for this facility is FP__14__. An invoice for the permit fee in the amount of \$__ 1,723.00__ 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: 12 / 1 / 24 - 11 / 30 / 25 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.

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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 11 / 4 / 25*

**Permit condition: NONE*

**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 **11/18/2024**. 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: Yoshihiro Sakaguchi
Owner
Signed On: November 04, 2024