

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 09/03/2026		Placard Color & Score GREEN 81		
Program PR0330577 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GOEMON LLC		Inspection Time 12:35 - 14:50			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By SER				FSC Ser Dela Cruz 04/05/2027

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						S
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures			X	X			S
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods		X		X			S
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						S
K15	Food obtained from approved source	X						S
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan			X	X			S
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						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

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		
K27	Food separated and protected	X	
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

In the walk-in cooler, one 10-liter, lid-covered container and one 15-liter, lid-covered container of tea eggs in soy sauce measured between 46F and 47F. Per the manager and per a label on the container, tea egg in soy sauce had been boiled the day prior and placed into the walk-in cooler to cool down overnight.

On the same shelf in the walk-in cooler, another 15-liter, lid-covered container of tea eggs in soy sauce measured 66F via probe. Per the manager and per a label on the container, tea eggs in soy sauce had been boiled earlier this morning, approximately 4.75 hours prior, and placed into the unit to cool down.

Manager stated that staff arrive in the morning at 7AM to cook the eggs and prep, and that they are supposed to use ice baths.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Tea eggs improperly cooling since yesterday were voluntarily condemned and discarded. Tea eggs improperly cooling since this morning were portioned into smaller containers, placed into ice baths, and relocated to the walk-in freezer.

Minor Violations

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

Inspector Observations:

Soap was available in the dispenser at the hand sink adjacent to the warewashing area. However, it was very difficult to dispense. Per the manager, the batteries get stuck this dispenser, and must be pushed back into place occasionally in order for the motion activated sensor to dispense soap.

[CA] Provide handwashing cleanser in an operable dispenser at handwash stations at all times.

[COS] Manager pushed the front panel of the automatic dispenser back into place. Observed dispenser is capable of properly dispensing soap.

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

Inspector Observations:

Tea eggs in soy sauce measured between 131F and 132F while maintained in the steam table across from the cook-line. Per the manager, tea egg in soy sauce had been reheated to 165F prior to being placed into the steam table.

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

[SA] Tea eggs to be served or discarded by the end of lunch service (less than 4 hours after initially leaving temperature control). Staff increased the temperature setting on the steam table.

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

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Inspector Observations:

In the walk-in cooler, observed reduced oxygen packaged bags of cooked chashu that lacked date/time labeling. Per the manager, reduced oxygen packaged bags of pork are labeled with initial time of ROP pursuant to the ROP SOP's approved by this Department, but during the sous vide (cooking) process, the labels dissolve off. Manager was able to show other bags of raw, marinating pork belly that were properly time labeled with initial time of ROP that had not yet been sous vided. Per manager, the sous vided pork belly had been in ROP for approximately 20 hours.

[CA] Facility shall adhere to the ROP SOP's approved by this Department.

[COS] Instructed manager to cut open all bags of ROP'd pork.

Manager states that he will look to purchase non-dissolvable labels, or else print two copies of the labels at the initial time of ROP, one of which is placed on the bag during initial marinating process, and the other which is placed onto the bag as soon as the sous vide process is complete. Manager states that a time log will also be kept for initial time/date of ROP.

New, updated ROP SOP's to be emailed to this Department.

**Note: Facility has two sous vide cookers; Per manager, two pieces of ROP pork are cooked in each at a time (2x2, 4 in total).*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

In the walk-in cooler, observed two large tubs of raw, marinated chicken stored directly above pots of ramen broths.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
frozen pork	walk-in freezer	0.00 Fahrenheit	
warm water	hand sinks	100.00 Fahrenheit	
raw chicken	prep cooler - kitchen entrance - drawers	40.00 Fahrenheit	
pork belly	prep cooler - cook-line	39.00 Fahrenheit	
sliced tomatoes	prep cooler - kitchen entrance	37.00 Fahrenheit	
ROP sous vided chashu	walk-in cooler	40.00 Fahrenheit	
chlorine sanitizer	under-counter mechanical dishwasher - front service	50.00 PPM	
frozen squid	upright freezer - kitchen entrance	0.00 Fahrenheit	
raw, marinated chicken	walk-in cooler	40.00 Fahrenheit	
chashu	steam table	139.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
broth	stovetop	213.00 Fahrenheit	
bamboo shoots	countertop - cook-line	2.15 Hours	TPHC
ambient	walk-in cooler	40.00 Fahrenheit	
blanched edamame	prep cooler - kitchen entrance	40.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
fried tofu	prep cooler - cook-line	39.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher - kitchen	50.00 PPM	
tea eggs in soy sauce	steam table	131.00 Fahrenheit	131F-132F

Overall Comments:

Manager inquired regarding sous vide'ing of meats at the Taishoken San Mateo Facility, and transporting of the sous vide'd/ROP meats across county lines. Informed manager that a PFR (processed food registration) is required to transport processed foods across county lines.

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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 **9/17/2026**. 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



Received By: Ser C.
Manager
Signed On: September 03, 2026