

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 FA0212880 - TAIWAN TASTE		Site Address 12172 SARATOGA-SUNNYVALE RD, SARATOGA, C.	Inspection Date 02/06/2025
Program PR0302508 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name WANG, WEI	Inspection Time 12:40 - 13:40
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By WEI WANG	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 02/04/2025

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

This violation found not in compliance on 02/06/2025. See details below.

Cited On: 02/04/2025

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

Compliance of this violation has been verified on: 02/06/2025

Cited On: 02/04/2025

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

Compliance of this violation has been verified on: 02/06/2025

Minor Violations

Cited On: 02/04/2025

K05 - 3 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 02/06/2025. See details below.

Cited On: 02/04/2025

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

Compliance of this violation has been verified on: 02/06/2025

Cited On: 02/04/2025

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

This violation found not in compliance on 02/06/2025. See details below.

Cited On: 02/04/2025

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

Compliance of this violation has been verified on: 02/06/2025

Cited On: 02/04/2025

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

This violation found not in compliance on 02/06/2025. See details below.

Measured Observations

N/A

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Overall Comments:

Follow-up inspection for conditional pass due to improper holding temperatures, unapproved source, and vermin.

The following violations were corrected:

K13M - Unapproved source

- Observed Taiwanese sausages have been replaced with a prepackaged and properly labeled item.
- Operator discontinued using Taiwanese sausages from a home location.

K23M - Vermin

- No live vermin observed during time of inspection.

The following violation was not corrected:

K07M - Improper holding temperatures

- Measured tea eggs stored at 108F on the counter-top. Operator reheated on the stove-top to above 165F and stored on stove-top at low simmer.
- Measured cooked cabbage stored at 100F. Operator placed a time label to serve cabbage within 4 hours.

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 2/20/2025. 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 06, 2025