

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 FA0262514 - TASTY POT		Site Address 1143 STORY RD 100, SAN JOSE, CA 95122		Inspection Date 07/17/2025	
Program PR0385454 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GUO, SHAN BAO		Inspection Time 11:30 - 13:30
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By AMY	FSC Ted Wang 01/12/2028		

Placard Color & Score
GREEN
67

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
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						
K06 Adequate handwash facilities supplied, accessible		X					S
K07 Proper hot and cold holding temperatures			X				
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						S
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						
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				

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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
K30 Food storage: food storage containers identified	X	
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	X	
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	X	
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	X	
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		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: MAJOR VIOLATION

Handwashing sink in men's bathroom measured at 122F with no mixing valve. [CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F. Adjust water temperature to meet these standards.

MINOR VIOLATION

Handwash sink was obstructed by sanitizer buckets stored in basin. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Minor Violations

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

Inspector Observations: The self-serve buffet items measured between 44F-56F. (squid balls, sliced lamb, mussels, tendon, mantis shrimp) Per PIC items recently prepped. [CA] PHFs held for dispensing in serving lines and salad bars may be maintained above 41°F, but not above 45°F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: 1. Hot water in women's bathroom was measured at 73F.

2. Hot water in men's bathroom was measured at 122F.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

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

Inspector Observations: Dead cockroach next to handwash sink in men's restroom but no other vermin activity was observed in kitchen or prep areas. [CA] Clean and sanitize area of dead cockroaches or old droppings.

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

Inspector Observations: Large intestine thawing in standing water in 2-comp 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 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F 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.

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: 1. Buffet guard does not protrude past the food items to prevent contamination from users. [CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.

2. Bulk spices stored underneath handwash sink uncovered. [CA] All food shall be separated and protected from possible contamination.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

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Inspector Observations: Clorox was stored next to open bulk ingredients under handwash sink. [CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

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

Inspector Observations: Multiple items in walk-in fridge and walk-in freezer stored on the floor. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Single use cups used as bulk spice scoop. [CA] Provide approved scoops with handles.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Prep sink, next to handwash sink, has a leaking faucet. [CA] Repair sink to prevent leaking at faucet.

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: Personal belongings stored on food storage shelves and on top of single use utensil items (phones, jackets, etc). [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: 3 unapproved buffet units installed near front door. [CA] Cease and desist all operations, until final plan check approval has been received from this department. 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.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
pork broth	walk-in	41.00 Fahrenheit	
cut beef	walk-in	41.00 Fahrenheit	
raw sliced lamb	2-door upright	32.00 Fahrenheit	near prep-sink
hot water	3-comp sink	124.00 Fahrenheit	
ambient	2-door prep cooler	41.00 Fahrenheit	
cooked beef	cook-line	201.00 Fahrenheit	
chlorine	mechanical dishwasher	50.00 PPM	
raw chicken wings	walk-in	40.00 Fahrenheit	
mussels	2-door upright	41.00 Fahrenheit	near stove
warm water	handwash sink	100.00 Fahrenheit	
hot dogs	2-door upright	37.00 Fahrenheit	near prep-sink
beef tendon	walk-in	40.00 Fahrenheit	
raw crab	cold-insert prep cooler	52.00 Fahrenheit	active cooling
fish fillet	2-door upright	41.00 Fahrenheit	near stove
hot water	prep sink	122.00 Fahrenheit	
cut tomatoes	2-door upright	41.00 Fahrenheit	near stove
raw lamb	cold-insert prep cooler	41.00 Fahrenheit	
cooked pork	cook-line	173.00 Fahrenheit	

Overall Comments:

Joint inspection and report written by Hayley Mentz

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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 **7/31/2025**. 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: Bai Z.
Assistant Manager

Signed On: July 17, 2025