### **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**

FacilitySite AddFA0200723 - TAIWANESE BISTRO10700	ress S DE ANZA BL, C	UPERTINO, CA	95014		ion Date 5/2023			Color & Sco	
Program PR0301878 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 Owner Name TAIWANESE BISTR		STRO INC	Inspection Time 15:10 - 16:40			REEN			
Inspected By         Inspection Type         Consent By         FSC Yue Shao           TRAVIS KETCHU         ROUTINE INSPECTION         YUE SHAO         1/30/2028					71				
RISK FACTORS AND INTERVENTIONS			IN	O Major	UT Minor	COS/SA	N/O	N/A	PBI
K01 Demonstration of knowledge; food safety certification			Х						
K02 Communicable disease; reporting/restriction/exclusion			X						S
K03 No discharge from eyes, nose, mouth			Х						-
K04 Proper eating, tasting, drinking, tobacco use			X						
K05 Hands clean, properly washed; gloves used properly			X						
K06 Adequate handwash facilities supplied, accessible			X						
кот Proper hot and cold holding temperatures				Х		Х			N
K08 Time as a public health control; procedures & records								X	
K09 Proper cooling methods			X						
кио Proper cooking time & temperatures			X						
K11 Proper reheating procedures for hot holding			Х						
K12 Returned and reservice of food			Х						
κ13 Food in good condition, safe, unadulterated			Х						
K14 Food contact surfaces clean, sanitized			X						S
K15 Food obtained from approved source			Х						
K16 Compliance with shell stock tags, condition, display								Х	
кит Compliance with Gulf Oyster Regulations								Х	
K18 Compliance with variance/ROP/HACCP Plan								Х	
K19 Consumer advisory for raw or undercooked foods								Х	
K20 Licensed health care facilities/schools: prohibited foods not being	offered							Х	
K21 Hot and cold water available			Х						
K22 Sewage and wastewater properly disposed			X						
K23 No rodents, insects, birds, or animals					Х				
GOOD RETAIL PRACTICES								OUT	cos
K24 Person in charge present and performing duties									
κ25 Proper personal cleanliness and hair restraints								Х	
K26 Approved thawing methods used; frozen food									
K27 Food separated and protected								Х	
K28 Fruits and vegetables washed									
K29       Toxic substances properly identified, stored, used				Х					
K30 Food storage: food storage containers identified				Х					
K31 Consumer self service does prevent contamination				N/					
K32 Food properly labeled and honestly presented				Х					
K33 Nonfood contact surfaces clean									
K34       Warewash facilities: installed/maintained; test strips         K35       Favirament stansile: Assessed as a desurte sense; to a desurte sense					N N				
K35 Equipment, utensils: Approved, in good repair, adequate capacity					Х				
K36 Equipment, utensils, linens: Proper storage and use									
K37 Vending machines									
K38     Adequate ventilation/lighting; designated areas, use       K39     Thermometers provided accurate									
K39 Thermometers provided, accurate									
K40         Wiping cloths: properly used, stored           K41         Diumbing approved installed in good repair: proper backflow devices									
K41       Plumbing approved, installed, in good repair; proper backflow devices         K42       Carbage & refuse property disposed; facilities maintained						N/			
K42         Garbage & refuse properly disposed; facilities maintained           K43         Teilet facilities; properly constructed, supplied, cleaned						X			
K43 Toilet facilities: properly constructed, supplied, cleaned					X				
K44         Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing           K45         Floor, walls, ceilings: built,maintained, clean					Х				
K46     No unapproved private home/living/sleeping quarters									
K46 No unapproved private home/living/sleeping guarters									
K46         No unapproved private nome/living/sleeping quarters           K47         Signs posted; last inspection report available									

Stating         State Address         Interaction         Interaction <thinteraction< th=""> <thinteraction< th="">         &lt;</thinteraction<></thinteraction<>	OFFIC		ION REPORT			
Import         Numerical Name         Import           PRODUCT         Commerts and Observations         15/0 - 16/0           View Partine view         15/0 - 16/0         15/0 - 16/0           View Partine view         15/0 - 16/0         15/0 - 16/0           View Partine view         15/0 - 16/0         15/0 - 16/0           View Partine view         15/0 - 16/0         15/0 - 16/0           View Partine view         15/0 - 16/0         15/0 - 16/0           View Partine view         15/0 - 16/0         15/0 - 16/0           View Partine view         15/0 - 16/0         15/0 - 16/0           View Partine view         15/0 - 16/0         15/0 - 16/0           View Partine view         15/0 - 16/0         15/0 - 16/0           View Partine view         15/0 - 16/0         15/0 - 16/0           View Partine View Partine view         15/0 - 16/0         15/0 - 16/0           View Partine View			CUPERTINO, CA 95014			
Intel Permits available       Intel Permits available         events available       Pracard properly displayed/posited         Comments and Observations         Major Violations       K07 -8 Points - Improve hal and cold hoking temperatures: 11387.1, 11300. 113008, 114037, 114343(a)         Image for Observations:       Measured cocked vegetable buns at 65 F stored on a tray at room temperature at the front serving line. PIC stated that the vegetable buns were removed from temperature control more than four hours prior.         ICAJ PHF's shall be held at 14" for below or at 133" for above.       ICCSI Vegetable buns were voluntarily discarded at the time of inspection.         Measured flour noodles at 73 F within a bowl placed into the reach in refrigerator. PIC stated that the noodles were held at room temperature for more than four hours.       ICAJ PHF's shall be held at 14" for below or at 135" for above.         ICOSI Noodles were voluntarily discarded at the time of inspection.       Minor Violations       ICAJ PHF's shall be held at 14" for below or at 135" for above.         ICAJ PHF shalls be held at 14" to below or at 135" for above.       ICOSI Noodles were voluntarily discarded at the time of inspection.         Minor Violations       Minor Violations       ICAJ PHF shalls be held at 14" for below or at 135" or above.         ICAJ ICean and sanitize area of dead Cockroaches.       Observed fly activity within the kitchen.       ICAJ Clean and sanitize area of dead cockroaches.         Observed fly activity within the kitchen.       ICAJ All food anip	Program		Owner Name	Inspection	Time	
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NO7 - 8 Points - Improper hot and cold holding temperatures; 11367.1, 113996, 114037, 114343(a)         Inspector Observations: Measured cocked vegetable buns at 65 F stored on a tray at room temperature at the front serving line. PIC stated that the vegetable buns were removed from temperature control more than four hours prior.         [CA] PHFs shall be held at 41°F or below or at 135°F or above.         [COS] Vegetable buns were voluntarily discarded at the time of inspection.         Measured flour noodles at 73 F within a bowl placed into the reach in rafrigerator. PIC stated that the noodles were held at room temperature for more than four hours.         [CA] PHFs shall be held at 41°F or below or at 135°F or above.         [CA] PHFs shall be held staff for o below or at 135°F or above.         [CA] PHFs shall be held staff for o below or at 135°F or above.         [CA] PHFs shall be beld staff for o below or at 135°F or above.         [CA] PHFs shall be beld staff for o below or at 135°F or above.         [CA] PHFs shall be beld staff for o below or at 135°F or above.         [CA] PHFs shall be beld staff for o below or at 135°F or above.         [CA] PHFs shall be beld in the staff or above.         [CA] PHFs shall be beld staff for above.         [CA] PHFs shall be beld staff for above.         [CA] PHFs shall be beld in the staff for above.         [CA] PHF shall be beld in the staff for above.         [CA] PHF shall be beld in the staff for above.         [CA] Flood facility shall be beparated and unretestaff						
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[COS] Noodles were voluntarily discarded at the time of inspection.         Minor Violations         K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5         Inspector Observations: Observed one dead American cockroach within the three compartment warewashing sink (not in use at the time of inspection). No further evidence of vermin was observed.         [CA] Clean and sanitize area of dead cockroaches.         Observed fly activity within the kitchen.         [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.         K25 - 2 Points - Lack of personal cleanliness and hair restraints; 113969, 113971         Inspector Observations: Observed the employee at the front service line to have long unrestricted hair.         [CA] H food employees preparing, serving, or handling food or utensils shall wear hair restraints such as hats, hair coverings to confine hair from contacting food, clean equipment, and utensils.         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: Observed lettuce containers stored on top of raw fish within the open top prep fridge.         Observed raw shell eggs stored above vegetables within the walk in fridge.         (CA] Al 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.         K29 - 2 Points - Toxic substantances improperly identified, stored, used; 114254.1, 114254.2 </td <td>-</td> <td>ove.</td> <td></td> <td></td> <td></td> <td></td>	-	ove.				
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CAJ FOOD Shah be stored at least o incries above the noor to prevent contamination.	-	to provert and and	nation			
	LOAJ FOOD SHAIL DE STORED AT IEAST & INCRES ADOVE THE floor	to prevent contami	IAUUII.			
Observed an open bulk flour bag stored within the dry storage room. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.		•				

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

# **OFFICIAL INSPECTION REPORT**

Facility	Site Address			Inspection Date
FA0200723 - TAIWANESE BISTRO	10700 S DE	ANZA BL, CUPERTINO, CA 9	5014	07/05/2023 Inspection Time
Program PR0301878 - FOOD PREP / FOOD S	878 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 TAIWANESE BISTRO INC			
[CA] Bulk food that is available in plain view of the customer: 1)	red buns for sale for customer self serv for consumer self-service shall be prom the manufacturer's or processor's lab redients in descending order of predom	ninently labeled with eithe el or 2) a card or sign with	er of the following	
	Unapproved, unclean, not in good repair, inad 2, 114133, 114137, 114139, 114153, 114155,			
refrigerators.	red the use of newspaper to cover vege vspaper to cover food, use approved eq I nonabsorbent.			
	gaskets to be in disrepair at the front so [CA] Repair/ replace refrigerator door g	•	h in and the rear	
K42 - 2 Points - Garbage and refuse ir 114245.6, 114245.7, 114245.8	mproperly disposed; 114244, 114245, 114245	1, 114245.2, 114245.3, 11424	5.4, 114245.5,	
-	red the build-up of garbage and boxes o kept clean of debris to prevent buildup		-	
K43 - 2 Points - Toilet facilities: improp	perly constructed, supplied, cleaned; 114250, 1	14250.1, 114276		
-	red the self closing device to be non-fu g device. Toilet rooms shall be separate st, or odors.			
	ot in good repair; No personal/chemical storag		-	
	:56.2, 114256.4, 114257, 114257.1, 114259, 1 red the build-up of unused equipment a 'tv.			
[CA] The premises of a food fac	ility shall be free of litter and items that h as equipment that is nonfunctional or	•	peration or	
Observed the back door to the fa and harborage of vermin.	acility left open.[CA] Keep back door cl	losed at all times to preve	nt the entrance	
erformance-Based Inspect	ion Questions			
Needs Improvement - Proper hot	and cold holding temperatures.			
leasured Observations				
Item	Location	Measurement	Comments	
vegetable bun	prep counter	65.00 Fahrenheit		
chlorine sanitizer	warewashing machine	100.00 PPM 38.00 Fahrenheit		

vegetable bun	prep counter	65.00 Fanrenneit
chlorine sanitizer	warewashing machine	100.00 PPM
raw fish	open top prep fridge	38.00 Fahrenheit
noodle	bowl in reach in fridge	60.00 Fahrenheit
bean sprouts	reach in fridge	39.00 Fahrenheit
noodle	steam table	147.00 Fahrenheit
egg soup	steam insert	153.00 Fahrenheit
warm water	hand wash sink	100.00 Fahrenheit
hot water	3 comp sink	120.00 Fahrenheit
pooled egg	reach in fridge	41.00 Fahrenheit
white rice	warmer	170.00 Fahrenheit
soy milk	4 door reach in fridge	40.00 Fahrenheit
bun	steam table	158.00 Fahrenheit
soup broth	stove top	190.00 Fahrenheit
cooked pork	walk in fridge	37.00 Fahrenheit
raw chicken	reach in fridge	37.00 Fahrenheit
pork	steam table	150.00 Fahrenheit
soy milk	2 door reach in fridge	39.00 Fahrenheit

## **OFFICIAL INSPECTION REPORT**

Facility	Site Address	, CUPERTINO, CA 95014	Inspection Date
FA0200723 - TAIWANESE BISTRO	10700 S DE ANZA BL		07/05/2023
Program	3 - FP14	Owner Name	Inspection Time
PR0301878 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC		TAIWANESE BISTRO INC	15:10 - 16:40

#### **Overall Comments:**

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 7/19/2023. 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

Υ.

Received By:

PIC Signed On:

jianting shao July 05, 2023