

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 FA0200723 - TAIWANESE BISTRO		Site Address 10700 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 07/05/2023		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 71 </div>		
Program PR0301878 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TAIWANESE BISTRO INC		Inspection Time 15:10 - 16:40			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By YUE SHAO				FSC Yue Shao 1/30/2028

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						
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						
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	X	
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	X	
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
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		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *Measured cooked 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 refrigerator. 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.*

[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] *All food employees preparing, serving, or handling food or utensils shall wear hair restraints such as hats, hair coverings, nets, or other suitable covering 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] *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.*

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

Inspector Observations: *Observed a can of WD40 stored next to the bun preparation table within the kitchen.*

[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: *Observed bulk food and single use food containers stored on the floor throughout the facility.*

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

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

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Inspector Observations: *Observed buns for sale for customer self service without labeling information.*

[CA] Bulk food that is available for consumer self-service shall be prominently labeled with either of the following in plain view of the customer: 1) the manufacturer's or processor's label or 2) a card or sign with the common name of the food and list of ingredients in descending order of predominance by weight.

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: *Observed the use of newspaper to cover vegetables within the prep and walk in refrigerators.*

[CA] Discontinue the use of newspaper to cover food, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

Observed the refrigerator door gaskets to be in disrepair at the front serving line four door reach in and the rear cook line reach in refrigerators. [CA] Repair/ replace refrigerator door gaskets.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *Observed the build-up of garbage and boxes out side the rear and side of the facility.*

[CA] Refuse enclosure shall be kept clean of debris to prevent buildup of soil and attractants for vermin.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Observed the self closing device to be non-functional on the employee restroom door.*

[CA] Repair/ replace self closing device. Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

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: *Observed the build-up of unused equipment and other clutter within the dry storage areas and outside the rear of the facility.*

[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.

Observed the back door to the facility left open.[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
vegetable bun	prep counter	65.00 Fahrenheit	
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	

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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



Received By: jianting shao
PIC

Signed On: July 05, 2023