

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 FA0275485 - TASTY POT		Site Address 1183 S DE ANZA BL 30, SAN JOSE, CA 95129		Inspection Date 01/29/2026	
Program PR0416342 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name E & L RESTAURANT, INC		Inspection Time 11:45 - 13:45
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By GARY CHEN	FSC TED WANG 01/12/2028		

Placard Color & Score
YELLOW
72

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						S
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		X			N
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		X			N
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		
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	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: At the front counter, on the counter-top, measured sliced beef at 60F, quail eggs at 58F, and tapioca pearls at 85F. Per operator, sliced beef stored for 30 minutes, quail eggs stored for an hour, and tapioca pearls stored for an hour.

Follow-up By
02/03/2026

[CA] Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.

[SA] Operator placed a time label on tapioca pearls and to be served within 4 hours from when removed from temperature control. Operator moved container of sliced beef into refrigeration to facilitate proper holding temperatures. Operator added ice to container of quail eggs to facilitate proper holding temperatures.

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

Inspector Observations: In the walk-in refrigerator, measured a large pot of pork bone broth at 58F, a large pot of pork bone broth at 120F, and container of cooked pork bones between 85F and 115F. Per operator, large pot of pork bone broth measured at 58F was stored from the previous night. Per operator, large pot of pork bone broth measured at 120F and pork bones stored from less than 2 hours prior.

Follow-up By
02/03/2026

[CA] Potentially hazardous foods shall be RAPIDLY cooled from 135 to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling large containers of soup shall be facilitated by one the following methods: using ice paddles, by adding ice, using an ice bath, and keeping uncovered to ventilate heat.

[SA] Large pot of pork bone broth stored from the previous night was VC&D due to time and temperature abuse. Large pot of pork bone broth and pork bones prepared on the same day were cooled by adding ice and using an ice bath.

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: At the warewash machine, measured a lack of chlorine sanitizer. Observed the dispensing line was non-functioning during the priming functioning for the dispensing line.

Follow-up By
02/03/2026

[CA] Ensure chlorine sanitizer is provided at 50 PPM at the warewash machine to allow for proper cleaning and sanitizing of utensils and equipment. Contact for maintenance of warewash machine.

[SA] Operator to sanitize using quaternary ammonium sanitizer in the 3 compartment sink until warewash machine may be repaired.

Minor Violations

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

Inspector Observations: In the kitchen, on the counter-top, observed a frozen container of chicken wings thawing.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70F 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.

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

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Inspector Observations: *Observed employee food (open container of cooked crab) stored in the kitchen prep unit amongst food used for food service.*

[CA] *Ensure all employee food is stored separately in a labeled area to prevent possible contamination.*

Performance-Based Inspection Questions

- Needs Improvement - Proper cooling methods.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
tapioca pearls	counter-top	82.00 Fahrenheit	
pork bones	walk-in refrigerator	115.00 Fahrenheit	Measured between 85F and 115F.
sausages	prep unit (front counter)	41.00 Fahrenheit	
sliced beef	walk-in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
sliced beef	prep unit (kitchen)	39.00 Fahrenheit	
shredded cheese	prep unit (kitchen)	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
quail eggs	counter-top	58.00 Fahrenheit	
pot of pork bone broth	walk-in refrigerator	58.00 Fahrenheit	
sliced lamb	walk-in refrigerator	41.00 Fahrenheit	
pork intestine	prep unit (front counter)	41.00 Fahrenheit	
sliced beef	counter-top	60.00 Fahrenheit	
hot pot bowl with fish cake, dumplings, seafood	2 door reach in refrigerator	41.00 Fahrenheit	
sliced lamb	prep unit (kitchen)	39.00 Fahrenheit	
pot of pork bone broth	walk-in refrigerator	120.00 Fahrenheit	

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 **2/12/2026**. 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: GARY CHEN
MANAGER

Signed On: January 29, 2026