

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 FA0230405 - TASTY POT		Site Address 222 BARBER CT, MILPITAS, CA 95035		Inspection Date 10/07/2025		Placard Color & Score YELLOW 40		
Program PR0330418 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name T POT RESTAURANT INC		Inspection Time 12:40 - 15:00			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By TED WANG				FSC Ted Wang 01/12/2028

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						N
K04	Proper eating, tasting, drinking, tobacco use			X				N
K05	Hands clean, properly washed; gloves used properly		X		X			N
K06	Adequate handwash facilities supplied, accessible			X	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				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		X			S
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					S

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		
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	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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0230405 - TASTY POT	Site Address 222 BARBER CT, MILPITAS, CA 95035	Inspection Date 10/07/2025
Program PR0330418 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name T POT RESTAURANT INC	Inspection Time 12:40 - 15:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed sneezing into hands (while using tissues) multiple times, then walked to the front service area and handled multiple types of clean utensils in the uncovered tubs of clean utensils maintained on shelving units near the front door.

Follow-up By 10/10/2025

Employee observed collecting dirty dishes, then proceeded to handle clean dishes full of ready-to-eat food to serve customers.

Employee observed cracking raw egg into curry flavor hot soup (to be served raw/undercooked), then proceeded to handle another customer-ordered dish that contained no raw items when served.

[CA] Employees must wash their hands in all of the following scenarios:

- (1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILS, and unwrapped single-use FOOD containers and UTENSILS.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled EQUIPMENT or UTENSILS.*
- (7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.*
- (9) Before initially donning gloves for working with FOOD.*
- (10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILS in the FOOD service area.*
- (11) After engaging in other activities that contaminate the hands.*

[COS] All employees properly washed hands. Affected utensils taken to be properly washed, rinsed, and sanitized in the three compartment dishwashing sink. PIC (person in charge) instructed employees on proper handwashing procedures.

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

Inspector Observations:

The following potentially hazardous foods measured at improper holding temperatures:

- Raw shell eggs (72F) on a cart across from the cook-line. Per an employee, they had been taken out 1 hour prior.*
- Various raw meats (beef, pork, etc.) and cheese (55F-62F) in the upper prep inserts of the prep unit to the right of the cook-line. All items in the lower portion of the unit measured in the range of 44F-50F. Ambient of the unit measured 45F-47F depending on location. Per the PIC, items had been placed into the upper prep inserts less than 1 hour prior. PIC stated that items had been moved into the lower prep unit 3 hours prior.*
- Raw, marinated chicken (64F) maintained in a metal insert on cart to the left of the cook-line next to flour intended for dredging. No active prep observed for 35 minutes. Per the PIC, chicken had been taken out 1 hour prior to the arrival of this division.*
- Flour observed to be used for dredging chicken. Small bits of chicken observed in flour. Presence of chicken in the flour renders the flour a potentially hazardous food. Per the PIC, the flour was used for dredging chicken yesterday, and was reused again today.*
- Cut tomatoes (64F) maintained in a bowl on a cart to the right of the cook-line. per the PIC, they had been taken out 2 hours prior.*
- Tomato sauce (61F) in a lid-covered pot on a lower shelf of a cart to the right of the cook-line. per the PIC, it had*

Follow-up By 10/10/2025

OFFICIAL INSPECTION REPORT

Facility FA0230405 - TASTY POT	Site Address 222 BARBER CT, MILPITAS, CA 95035	Inspection Date 10/07/2025
Program PR0330418 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name T POT RESTAURANT INC	Inspection Time 12:40 - 15:00

been taken out 2 hours prior.

- Cut hot dogs, imitation crab, and pre-cooked vegetable tempura maintained out of temperature control (64F-72F) in plastic tubs on a shelf above and to the left of the ice machine. Per the PIC, they had been taken out of refrigeration 2.5 hours prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria. Flour used for dredging chicken shall be discarded at minimum once every 4 hours, and the pan used for dredging shall be changed or washed at minimum once every four hours.

*[COS] All PHF's subsequently cooked within 4 hours of leaving temperature control, or relocated to the walk-in cooler. Flour used for dredging chicken discarded.
Two hour window for prep allowance discussed with the PIC.*

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Raw beef maintained on 5+ flat pans on a racked cart observed dripping directly onto uncovered cilantro and scallions in the walk-in.

Follow-up By
10/10/2025

[CA] Food shall be stored separated and protected to prevent cross contamination. Store raw animal products underneath vegetables or ready-to-eat food.

[SA] PIC agreed to cook scallions and cilantro to greater than 145F.

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:

Employee observed spraying down dirty dishes with hot water, then stacking them to dry, thereby entirely skipping the sanitizing step.

Follow-up By
10/10/2025

[CA] Dishes shall be cleaned via manual wash, rinse, sanitize in the three compartment sink, OR by running them through a mechanical dishwasher that can output chlorine sanitizer at 50 ppm or a sanitizing rinse that contacts utensils at a minimum of 160F.

[COS] Employee ran dishes through the mechanical dishwasher (50 ppm chlorine).

Minor violations:

Employee washed dishes, then immediately stacked them up to dry. Multiple stacks of cleaned, wet dishes observed on storage rack across from the mechanical dishwasher.

[CA] Clean, wet dishes shall be allowed to adequately air dry. Do not stack wet dishes.

Employee observed opening a can of quail eggs with a table-mounted can opener. Table-mounted can opener blade and space behind observed to have large amount of brown/black buildup.

[CA] Clean regularly to prevent buildup. Food contact surfaces shall be maintained clean.

Heavy accumulation of black mold on the interior panels of the ice machine. No direct contamination observed.

[CA] Clean regularly to prevent buildup. Food contact surfaces shall be maintained clean.

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

Inspector Observations:

One live german cockroach observed in a sticky trap on the floor in the dry food storage room.

Follow-up By
10/10/2025

No other evidence of cockroaches observed

OFFICIAL INSPECTION REPORT

Facility FA0230405 - TASTY POT	Site Address 222 BARBER CT, MILPITAS, CA 95035	Inspection Date 10/07/2025
Program PR0330418 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name T POT RESTAURANT INC	Inspection Time 12:40 - 15:00

Pest control report from Clark from prior month reviewed. Report states that preventative treatment was applied, but no vermin observed.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

[SA] Cockroach abated. PIC agreed to have Clark Pest Control perform a service prior to the follow-up inspection.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations:

Employee observed drinking in the kitchen area from an open-top water bottle.

[CA] Employees may drink in the kitchen area from containers with tight fitting lids and straws (or small openings) in order to prevent contamination.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Handwash station in the back kitchen area lacked paper towels.

Follow-up By
10/10/2025

Note: Additional, properly stocked handwash station nearby.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Bone broth measured 47F-59F while maintained in a large, uncovered, mostly-full stock pot located on the floor of the walk-in cooler. Per the PIC, it had been cooling for approximately 4 hours.

Follow-up By
10/10/2025

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Bone broth separated into smaller portions to facilitate rapid cooling.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

Consumer advisory on the menu contains a reminder (that states that consuming raw animal products may lead to increased risk of foodborne illness) , but lacks a disclosure (i.e. which specific dishes have food that is served raw or undercooked).

[CA] Facility shall denote the three specific dishes that contain raw or undercooked food items (asterisk or other indicator referencing the reminder at the bottom of the menu is sufficient).

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

OFFICIAL INSPECTION REPORT

Facility FA0230405 - TASTY POT	Site Address 222 BARBER CT, MILPITAS, CA 95035	Inspection Date 10/07/2025
Program PR0330418 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name T POT RESTAURANT INC	Inspection Time 12:40 - 15:00

Inspector Observations:

Frozen, cooked clams thawing in a box full of standing water on a lower counter unit to the left of the ice machine.

[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:

Raw beef stored directly above vegetables in the walk-in cooler. [See K13M. Minor leading to Major violation].

[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.

Various containers of food stored on the floor throughout facility.

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

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:

Prep cooler to the right of the cook-line is unable to maintain potentially hazardous foods at or below 41F during times of operation.

[CA] Refrigeration must be capable of maintaining potentially hazardous foods at or below 41F to prevent the growth of bacteria.

Recommend calling a refrigerator technician.

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:

Front doors and back doors maintained open.

[CA] Keep doors closed where possible to prevent the intrusion of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper eating, tasting, drinking, tobacco use.
Needs Improvement - No discharge observed from eyes, nose, and/or mouth.
Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Proper cooling methods.
Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0230405 - TASTY POT	Site Address 222 BARBER CT, MILPITAS, CA 95035	Inspection Date 10/07/2025
Program PR0330418 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name T POT RESTAURANT INC	Inspection Time 12:40 - 15:00

Measured Observations

Item	Location	Measurement	Comments
cooked boba pearls	rice cooker/boba cooker	135.00 Fahrenheit	
noodles	2-door upright	40.00 Fahrenheit	
cooked beef	stovetop	176.00 Fahrenheit	final cook temp
tofu	prep cooler across from ice machine	38.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
rice	rice cooker	156.00 Fahrenheit	
fish tofu	walk-in cooler	39.00 Fahrenheit	
pork intestine	prep cooler across from ice machine	39.00 Fahrenheit	
beef broth	stovetop	186.00 Fahrenheit	
meat balls	2-door prep cooler to the right of cook-line (lower)	45.00 Fahrenheit	
crawfish	2-door prep cooler to the right of cook-line (lower)	47.00 Fahrenheit	
frozen beef	walk-in freezer	8.00 Fahrenheit	
octopus	2-door upright	41.00 Fahrenheit	
fish fillet	walk-in cooler	41.00 Fahrenheit	
hot water	3 comp sink/prep sink	120.00 Fahrenheit	
quail egg	walk-in cooler	40.00 Fahrenheit	
warm water	hand sink 1/2/3/bathroom hand sink	100.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with complaint investigation CO0158059

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 **10/21/2025**. 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: Ted Wang
Manager
Signed On: October 07, 2025