

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 FA0253815 - TAI PAN BAKERY		Site Address 477 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 03/13/2025		Placard Color & Score GREEN 88		
Program PR0369806 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DENG, YUHUI		Inspection Time 09:50 - 11:10			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By KIM				FSC XIANG DENG 9/21/2028

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						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records		X					N
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		
K26	Approved thawing methods used; frozen food		
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	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0253815 - TAI PAN BAKERY		Site Address 477 SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 03/13/2025
Program PR0369806 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name DENG, YUHUI	Inspection Time 09:50 - 11:10
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: PHF held at room temp for a TPHC reasons but time was not marked.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

Minor Violations

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Side of the hood near janitorial sink has a two burner stove that does not provide 6 inches overhand.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

Ventilation hood has a grease debris.

[CA] All hood ventilation filters shall be in place and in good repair.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Dust debris on ceiling above the food prep area in the kitchen.

[CA] Clean ceiling dust to prevent cross contamination.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
SOY MILK CAKE	ROOM TEMP	62.00 Fahrenheit	TPHC
HOT WATER	FOOD PREP TABLE	118.00 Fahrenheit	
FRIED RICE	STEAM TABLE	138.00 Fahrenheit	
CHICKEN FEET	HOT HOLDING UNIT 1	136.00 Fahrenheit	
PAN FRIED CHIVES	ROOM TEMP	128.00 Fahrenheit	TPHC
PORK DUMPLING	HOT HOLDING UNIT 2	138.00 Fahrenheit	
CHOW MIEN	STEAM TABLE	137.00 Fahrenheit	
SHRIMP DUMPLING	HOT HOLDING UNIT 2	136.00 Fahrenheit	
PORK PORRIDGE	HOT HOLDING	140.00 Fahrenheit	
STRAMED BEAN CURD	STEAM TABLE	138.00 Fahrenheit	
NODDLES	REFRIGERATION 3 DOOR	42.00 Fahrenheit	
PORK DUMPLING	WALK IN COOLER	41.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
FRIED SHRIMP CURD	ROOM TEMP	78.00 Fahrenheit	TPHC
SOY MILK	HOT HOLDING	180.00 Fahrenheit	
DUMPLING	FREEZER 2 DOOR	10.00 Fahrenheit	
FISH PORRIDGE	HOT HOLDING	178.00 Fahrenheit	
HOT WATER	3-COMP SINK	119.00 Fahrenheit	
SANITIZER	3-COMP SINK	200.00 PPM	
BEAN BUN	HOT HOLDING UNIT 1	135.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0253815 - TAI PAN BAKERY	Site Address 477 SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 03/13/2025
Program PR0369806 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DENG, YUHUI	Inspection Time 09:50 - 11:10

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 **3/27/2025**. 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: KIM
PIC
Signed On: March 13, 2025