

# 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

|                                                                                 |  |                                                                 |                                          |                                      |                                         |                                                                                                                                                                |  |                                           |
|---------------------------------------------------------------------------------|--|-----------------------------------------------------------------|------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------------------------------------|
| <b>Facility</b><br>FA0252210 - TAICHI POT                                       |  | <b>Site Address</b><br>2640 HOMESTEAD RD, SANTA CLARA, CA 95051 |                                          | <b>Inspection Date</b><br>07/04/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>85</b> </div> |  |                                           |
| <b>Program</b><br>PR0367048 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                                 | <b>Owner Name</b><br>SMK ASSOCIATION INC |                                      | <b>Inspection Time</b><br>14:50 - 16:25 |                                                                                                                                                                |  |                                           |
| <b>Inspected By</b><br>RAYMOND CHUNG                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                    |                                          | <b>Consent By</b><br>EDIN ELIAS      |                                         |                                                                                                                                                                |  | <b>FSC</b> Haruki Laskowski<br>02/10/2028 |

  

| 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  |       |       |        |     |     | S   |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     |     |
| 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  |       |       |        |     |     |     |
| 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                                                        | 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                    |     |     |
| 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                                    |     |     |
| 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:

**1. Two pots on tonkotsu broth on the stove top measured 125F to 130F. Flame was turned off. [corrective action] Ensure broth is hot held at 135F or above. [correction] Employee brought both pots back to a boil and then lowered the flame to hot hold.**

**2. Observed multiple packages of fresh ramen noodles held at room temperature near the food preparation unit. [corrective action] Keep ramen refrigerated at 41F or below. [correction] Employee placed the ramen into the cabinet of the food preparation unit.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

#### Inspector Observations:

**Some employees did not have Food Handler Cards. [corrective action] Ensure all employees obtain a valid Food Handler Card. Keep certificates on file at this facility.**

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 raw fish and cuttlefish stored above produce in the 2-door reach-in cooler. [corrective action] Store raw seafood below produce to prevent cross contamination.**

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

#### Inspector Observations:

**Observed dining tables with induction burners that were not aligned with exhaust hoods. [corrective action] Move the tables so that induction burners are directly below the canopy hoods.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item               | Location                                | Measurement       | Comments                                                      |
|--------------------|-----------------------------------------|-------------------|---------------------------------------------------------------|
| quat sanitizer     | sanitizer bucket @ meat slicing station | 300.00 PPM        |                                                               |
| chicken            | undercouter freezer                     | 26.00 Fahrenheit  |                                                               |
| fish ball (thaing) | walk-in cooler                          | 28.00 Fahrenheit  |                                                               |
| quail egg          | prep unit                               | 36.00 Fahrenheit  |                                                               |
| chlorine sanitizer | dishwasher                              | 50.00 PPM         |                                                               |
| dashi broth        | stock pot burner                        | 145.00 Fahrenheit |                                                               |
| hot water          | 3-compartment sink                      | 150.00 Fahrenheit |                                                               |
| shell eggs         | walk-in cooler                          | 34.00 Fahrenheit  |                                                               |
| beef28             | 2-door reach-in freezer                 | -1.00 Fahrenheit  |                                                               |
| tofu               | prep unit                               | 36.00 Fahrenheit  |                                                               |
| beef               | undercounter freezer                    | 29.00 Fahrenheit  |                                                               |
| warm water         | women's restroom                        | 100.00 Fahrenheit |                                                               |
| hot water          | prep sink                               | 140.00 Fahrenheit |                                                               |
| fish               | 2-door reach-in cooler                  | 37.00 Fahrenheit  |                                                               |
| tonkotsu broth     | stove top                               | 125.00 Fahrenheit | Two pots of tonkotsu broth on stove top measured 125F to 130F |
| warm water         | men's restroom                          | 100.00 Fahrenheit |                                                               |

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## Overall Comments:

### Note:

- **Observed one meat slicer in the kitchen. Employee reported slicer is used to slice beef, pork, lamb, and chicken. Ensure slicer is cleaned and sanitized after slicing chicken. Recommend obtaining a second slicer for chicken only.**
- **Ensure slicer is cleaned and sanitized at least once every 4 hours.**

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 **7/18/2026**. 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: Edin Elias  
Server

Signed On: July 04, 2026