

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 FA0230535 - TAISHOKEN		Site Address 416 BARBER LN, MILPITAS, CA 95035		Inspection Date 03/11/2026	
Program PR0330577 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GOEMON LLC		Inspection Time 11:45 - 14:45
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By SER	FSC Brian Quan 05/26/2026		

Placard Color & Score
YELLOW
44

	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					N
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures			X				S
K08	Time as a public health control; procedures & records		X		X			N
K09	Proper cooling methods		X		X			N
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding		X		X			
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized		X		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		X			N
K19	Consumer advisory for raw or undercooked foods	X						S
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		
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		
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	X
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 loading soiled dishes into the small, under-counter mechanical dishwasher located at the front service area, then proceeded to handle the clean dishes that had just been ran through the aforementioned mechanical dishwasher.

**Note: Employee was also observed loading soiled dishes into the large, mechanical dishwasher in the kitchen, and then handling the clean dishes. However, the large mechanical dishwasher is not capable of dispensing chlorine at 50 ppm. See K14M.*

Follow-up By
03/16/2026

[CA] Employees shall 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] Contaminated dishes were re-ran through the small, under-counter mechanical dishwasher (50ppm chlorine).

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

Inspector Observations:

REPEAT VIOLATION

Chashu, cooked bamboo shoots, and numerous noodles subjected to time as a public health control lacked time markings while maintained on counters or racks next to the cook-line. Per staff, items had been taken out of the walk-in cooler at 10:30AM in preparation for lunch service.

[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.

[COS] Items were properly labeled for discard at the end of lunch service, at 2:00PM.

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

Inspector Observations:

Numerous duck breasts in reduced oxygen packaging measured between 50F and 52F while maintained on a shelving unit in the walk-in cooler. Per the manager, the duck breasts had been sous vided at their other facility, Taishoken (San Mateo), the day before, had been delivered yesterday, and had been cooling in the walk-in cooler ever since.

Numerous pieces of pork belly measured between 47F and 49F while maintained in condensation filled, reduced oxygen packaging in the walk-in cooler. Per the manager this particular batch of pork belly had been sous vided in

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this facility yesterday, and had been cooling in the walk-in cooler since then.

[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] All of the aforementioned items were voluntarily discarded.

Minor violation:

Numerous pieces of pork belly measured between 57F and 68F while maintained in condensation filled, reduced oxygen packaging in the walk-in cooler. Per the manager this particular batch of pork belly had been sous vided in this facility today, less than 4 hours prior.

[CA] See cooling requirements above.

[COS] Bags were cut open, and pork belly was placed into ice baths to facilitate rapid cooling.

*Note: See K18M.

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations:

Soft boiled eggs in soy sauce measured 118F while maintained in the steam table directly over one of the sous vide machines, to the left of the entrance of the kitchen. Per the manager, staff had taken the eggs out of the walk-in cooler 1 hour prior, and were attempting to reheat the eggs to 165F for the intention of hot holding. Manager states that he had repeatedly instructed staff to reheat in a pot on the stove to 165F before placing the eggs into the steam table.

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[CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours.

Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.

Discontinue the use of the steam table to reheat potentially hazardous foods, as the unit is designed to maintain at 135F or above, but not to reheat to 165F within the space of two hours.

[COS] Soft boiled eggs in soy sauce served or else discarded by the end of lunch (2:00PM).

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:

Chlorine sanitizer measured 0 ppm in the mechanical dishwasher in the kitchen area while in active use to wash various utensils and dishes.

Follow-up By
03/16/2026

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] Facility shall discontinue the use of the mechanical dishwasher in the kitchen until it can be repaired to output chlorine at 50ppm. In the meantime, facility shall utilize the small, under-counter mechanical dishwasher (50ppm) located at the front service area. Any dishes that are too large to fit into the aforementioned machine shall be manually cleaned via wash, rinse, sanitize in the three compartment sink.

Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

Minor violations:

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1. Accumulation of black, mold-like substance on the interior panels of the ice machine.

[CA] Clean regularly to prevent buildup.

2. Cleaned, wet containers observed stacked up in a manner that does not facilitate air drying on racks near the three compartment sink.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations:

1. Facility is conducting sous vide for pork belly. Per the manager, pork belly is first vacuum sealed, then placed into a hot water bath in which it is cooked at 155F using a sous vide cooker. Two sous vide cookers observed in the kitchen area, one of which was in active use to cook pork belly. After being cooked, pork belly is placed into the walk-in cooler to cool down overnight. It is then cut open the next day to be used for service. Numerous bags of reduced oxygen packaging pork belly observed throughout the walk-in cooler. Some of the bags observed to be properly vacuum sealed, with no visible air; However, other bags observed with some air inside of them; Manager states that one of the ROP machines is not expelling air properly prior to the sealing process.

Follow-up By 03/16/2026

[CA] Discontinue conducting sous vide (and reduced oxygen packaging) of any products in the facility until approval is granted by this Department.

Facility shall be required to submit written SOP's that detail how the pork is to be handled, prepared, sealed, cooked, properly cooled, cut open, and roasted during a period that is to not exceed 48 hours, and complies with all time labeling requirements.

Further evaluation will follow.

Email all inquiries to maverick.chin@deh.sccgov.org

[COS] All bags of reduced oxygen packaging pork that had been cooked today were cut open. All bags of reduced oxygen packaging pork that had been cooling improperly since yesterday were voluntarily discarded. See K09M.

2. Numerous packages of reduced oxygen packaging cooked duck breast observed maintained on a shelf in the walk-in cooler. Per the manager, it had been delivered from their other facility, Taishoken (San Mateo), yesterday.

[CA] Discontinue the transport of reduced oxygen packaging foods across county lines. Facility may be required to obtain a PFR (processed food registration) to do so.

[COS] Reduced oxygen packaging duck breast was voluntarily discarded due to improper cooling. See K09M.

***Note: Consulted with G. Gonzalez.**

Minor Violations

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

Inspector Observations:

Handwash sink at the front service area partially obstructed with buckets and a dust pan + sweeper placed directly in front.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

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Inspector Observations:

Soft boiled eggs, chili garlic oil, and blanched edamame measured between 44F and 49F while maintained in the upper inserts of the prep cooler directly to the left of the kitchen entrance. Per the manager, items had been taken out of the walk-in cooler 1 hour prior for service.

Numerous potentially hazardous foods measured between 42F and 43F while maintained in the walk-in cooler. Ambient of the unit measured 43F via probe. Per staff, the walk-in cooler has been having problems, and they are looking to replace the condenser unit. Manager states that an internal thermometer measured the temperature of the walk-in cooler at 41F at 10:30AM, prior to the start of lunch service. After leaving the door closed for 45 minutes, ambient of the walk-in cooler measured at 41F.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Soft boiled eggs, chili garlic oil, and blanched edamame relocated to the lower portion of the prep cooler. Facility has scheduled a refrigerator technician for Friday, and has agreed to continually monitor the temperature of the walk-in cooler using available probe thermometers.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has not submitted plans or specs for any of their three vacuum packaging machines, or either of the two sous vide cookers maintained in the kitchen area.

Follow-up By
03/16/2026

[CA] Facility shall submit photos and specs to DEH Plan Check at dehplancheck@deh.sccgov.org

Performance-Based Inspection Questions

- Needs Improvement - Compliance with variance/ROP/HACCP Plan.
- Needs Improvement - Time as a public health control; procedures & records.
- Needs Improvement - Proper cooling methods.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	under-counter dishwasher - front service	50.00 PPM	
hot water	three compartment sink	120.00 Fahrenheit	
chicken broth	walk-in cooler	41.00 Fahrenheit	
bamboo shoots	prep cooler - cook-line	39.00 Fahrenheit	
warm water	hand sink - kitchen entrance	100.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher - kitchen	0.00 PPM	
chicken broth	steam table - cook-line	152.00 Fahrenheit	
pickled cabbage	prep cooler - cook-line	40.00 Fahrenheit	
rice	rice warmer - service window	159.00 Fahrenheit	
chashu	steam table - left of kitchen entrance	139.00 Fahrenheit	
chili garlic oil	steam table - cook-line	140.00 Fahrenheit	
chashu	prep cooler - kitchen entrance	40.00 Fahrenheit	
blanched edamame	prep cooler - kitchen entrance	49.00 Fahrenheit	
soft boiled eggs in soy sauce	steam table - left of kitchen entrance	118.00 Fahrenheit	
frozen squid	upright freezer - kitchen entrance	28.00 Fahrenheit	
rice	rice warmer - back kitchen	162.00 Fahrenheit	
ambient	walk-in cooler	43.00 Fahrenheit	remeasured at 41F after 45 min
noodles	walk-in cooler	42.00 Fahrenheit	
warm water	hand sink - bathroom	100.00 Fahrenheit	
raw pork belly	walk-in cooler	43.00 Fahrenheit	
ambient	under-counter cooler - front service	41.00 Fahrenheit	no PHF

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Overall Comments:

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.

***Note:**

Further evaluation will follow regarding the sous vide process. Discontinue the use of sous vide until approval is obtained from SCCEH.

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 **3/25/2026**. 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: Ser Dela Cruz
General Manager
Signed On: March 11, 2026