

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 02/04/2026
Program PR0416342 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name E & L RESTAURANT, INC	Inspection Time 13:45 - 14:30
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By GARY CHEN	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 01/29/2026

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

Compliance of this violation has been verified on: 02/04/2026

Cited On: 01/29/2026

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

Compliance of this violation has been verified on: 02/04/2026

Cited On: 01/29/2026

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

Compliance of this violation has been verified on: 02/04/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
pork intestine	prep unit	40.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
pork bone broth	walk-in refrigerator	34.00 Fahrenheit	
raw beef	prep unit	40.00 Fahrenheit	

Overall Comments:

Follow-up inspection for conditional pass due to improper holding temperatures, improper cooling, and improper cleaning and sanitizing of utensils and equipment.

The following MAJOR violations have been corrected:

K07M - Improper holding temperatures

- Observed all potentially hazardous foods maintained cold at 41F and below.
- Observed tapioca pearls and grass jelly stored using TPHC with time label on food containers.

K09M - Improper cooling

- Measured large pot of pork bone broth stored from the previous night held cold at 34F with ice and ice paddles.

K14M - Improper cleaning and sanitizing of utensils and equipment

- Measured chlorine sanitizer from the warewash machine at 50 PPM.

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 **2/18/2026**. 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.

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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: February 04, 2026