

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 FA0259739 - TASTE CHINA & HAWAIIAN BBQ		Site Address 6233 SANTA TERESA BL, SAN JOSE, CA 95119		Inspection Date 05/06/2026		Placard Color & Score YELLOW 77		
Program PR0380588 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHUN MEI LI		Inspection Time 13:45 - 16:00			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By CHUNMEI LI				FSC Chunmei Li 03/29/2029

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		X			N
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						
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		
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		X
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink completely blocked by equipment and utensils. No paper towels at handwash station. [CA] Ensure handwash station is stocked with soap and paper towels at all times. Keep handwash stations clear and accessible at all times. [COS] PIC cleared handwash station and restocked paper towels.

Follow-up By
05/08/2026

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

Inspector Observations: Observed potentially hazardous food that measured in the temperature danger zone located in the walk-in cooler (raw chicken 54F, shrimp 44F). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Minimize the amount of preparation time PHFs are in the temperature danger zone. Repair or adjust walk-in cooler to properly cold hold items. Minimize the amount of time the walk-in cooler door is open. [COS] PIC will keep door closed as much as possible to bring temperature down and monitor the temperature to ensure it gets to 41F or below.

Follow-up By
05/08/2026

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee to scrape food off of spatula on the side of the garbage can and return the spatula back to the grill. [CA] Ensure all soiled utensils are properly washed and sanitized before using for food preparation or cooking.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed soiled wiping rags on several food prep surfaces. [CA] Keep wiping cloths in sanitizing buckets when not in use (with 100ppm chlorine or 200ppm quat).

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility has conducted construction (documented in last routine inspection report 08/12/25) and did not meet the plan submittal deadline of 9/3/2025. Facility must submit plans for the construction conducted (hallway in middle of kitchen to allow customer access to restroom without going through kitchen; unclear if owner submitted to City), plumbing changes, equipment that was moved and added (ice machine, warewash machine, cooking equipment. [CA] Facility shall submit plans to Plan Check for approval for construction or addition of equipment PRIOR to making changes. Facility must submit plans and equipment specifications, as well as pay any applicable fees, to Plan Check by 5/8/2026 or further enforcement action may be taken.

Follow-up By
05/08/2026

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
shrimp	walk-in cooler	44.00 Fahrenheit	
cooked seaweed	rolling cart	72.00 Fahrenheit	per PIC, cooked 2 hours prior and cooling
tofu	food prep cold hold	43.00 Fahrenheit	
chlorine	undercounter warewash machine	50.00 PPM	
hot water	food prep sink	120.00 Fahrenheit	
milk	beverage cooler	40.00 Fahrenheit	
macaroni	food prep cold hold	41.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
raw chicken	walk-in cooler	54.00 Fahrenheit	

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Overall Comments:

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 5/20/2026. 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

chunmeili

Received By: Chunmei Li
Owner

Signed On: May 06, 2026