

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 FA0230405 - TASTY POT		Site Address 222 BARBER CT, MILPITAS, CA 95035		Inspection Date 06/03/2026		Placard Color & Score GREEN 92		
Program PR0330418 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name T POT RESTAURANT INC		Inspection Time 13:10 - 14:30			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By TED W.				FSC Ted Wang 01/12/2028

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						S
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						
K07	Proper hot and cold holding temperatures			X				S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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						S
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				S
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	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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Pot of tofu in soybean sauce measured 48F while maintained out of temperature control on a cart to the right of the cook-line. Per the manager, employees had forgotten to put it back into the refrigerator after using it approximately 25 minutes prior.

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

[COS] Tofu in soybean sauce relocated to lower portion of nearby preparation refrigerator.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water measured at a maximum of 114F from the three compartment warewashing sink. Per the manager, the lowered water temperature was due to the staff using large amounts of water prior to measurement.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Ensure water heater is capable of accommodating all hot water demands of the facility while it is in operation.

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 stored above vegetables in the walk-in cooler. Observed raw beef stored above noodles in the preparation refrigerator to the immediate right of the cook-line.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
milk	prep cooler - right of cook-line	40.00 Fahrenheit	
shredded cheese	prep cooler - right of cook-line	41.00 Fahrenheit	
baby squid	prep cooler - left of kitchen entrance	39.00 Fahrenheit	
udon noodles	prep cooler - right of cook-line	40.00 Fahrenheit	
cooked pork belly	hot hold - stovetop	201.00 Fahrenheit	
pork intestine	prep cooler - left of kitchen entrance	40.00 Fahrenheit	
cooked beef	hot hold - stovetop	202.00 Fahrenheit	
frozen beef	walk-in freezer	1.00 Fahrenheit	
raw fish	walk-in cooler	39.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
pork bone broth	hot hold - stovetop	159.00 Fahrenheit	
assembled platters (vegetables, tofu, pork/beef meatballs, imitation crab, squid balls, etc)	two-door upright cooler - across cook-line	39.00 Fahrenheit	
water	three compartment sink	114.00 Fahrenheit	
raw beef	prep cooler - right of cook-line	41.00 Fahrenheit	
raw beef	walk-in cooler - speed rack - covered	39.00 Fahrenheit	
warm water	hand sinks - kitchen, restroom	100.00 Fahrenheit	
pork bone broth	walk-in cooler	43.00 Fahrenheit	properly cooling, per staff cooked 3 hours prior. ice wand observed immersed in broth
raw chicken	walk-in cooler	40.00 Fahrenheit	
sliced tomatoes	walk-in cooler	39.00 Fahrenheit	
lamb	prep cooler- left of kitchen entrance	38.00 Fahrenheit	

Overall Comments:

The two, two-range stock pot burners at the cook-line lack required overhead ventilation on the two front ranges of both respective burners. Ensure that no cooking or other process that produces smoke/vapor is conducted on front burners. At the time of inspection, no activity observed on front burners. Manager was aware of requirement and stated that cooking is not conducted on the front burners.

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 **6/17/2026**. 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: Ted W.
Manager
Signed On: June 03, 2026