

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0230535 - TAISHOKEN		Site Address 416 BARBER LN, MILPITAS, CA 95035		Inspection Date 08/12/2025	
Program PR0330577 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GOEMON LLC		Inspection Time 12:15 - 13:15
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By BRIAN	FSC Brian Quan 5/26/26		

Placard Color & Score
GREEN
82

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	X			
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures			X				
K08 Time as a public health control; procedures & records		X		X			N
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	X	
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	X	
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

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

Inspector Observations: Found the following items under time as a public health control (TPHC) without time mark or time logs: soft boiled eggs, chasu and noodles. Per operator, facility is open between 11:30am to 2:00pm. [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] Operator directed to time mark PHFs, although facility is open for less than 4 hours, documentation is still required when using TPHC.

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 an employee touching their hat with their hands in the kitchen area. [CA] Properly wash hands with soap, warm water and dry using single use paper towels in between task. [COS] Operator directed to stop what they were doing and wash their hands prior to going back to their task. No active contamination observed.

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

Inspector Observations: Measured container of soft boiled eggs holding between 44F - 46F in 3 door cold top for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Found several containers of food stored on floor in walk-in-freezer. [CA] Food shall be stored a minimum of 6 inches off floor.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lacking chlorine test strips to test concentration of dish machine on site. [CA] Provide chlorine test strips.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

Item	Location	Measurement	Comments
chlorine	dish machine (front & back)	50.00 PPM	
white rice	rice warmer	153.00 Fahrenheit	
squid	1 door reach in freezer	22.00 Fahrenheit	
diced chasu pork	counter @ prep table	83.00 Fahrenheit	diligent prep
noodles	strainer @ 1-comp	73.00 Fahrenheit	under TPHC, no time mark observed.
warm water	handsink (front service, prep & 2RR)	100.00 Fahrenheit	
chasu pork	2 door reach in	40.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
chasu pork	2 door cold top	39.00 Fahrenheit	
pork broth	counter (with ice paddle)	133.00 Fahrenheit	process of cooling
chasu pork	warmer	140.00 Fahrenheit	under TPHC, no time mark observed.
ambient	walk-in	40.00 Fahrenheit	
soft boiled eggs	walk-in	60.00 Fahrenheit	process of cooling
white rice	rice warmer	157.00 Fahrenheit	
gyoza	walk-in	46.00 Fahrenheit	diligent prep
ambient	walk-in-freezer	32.00 Fahrenheit	
pork broth	stove top	167.00 Fahrenheit	
soft boiled eggs	3 door cold top	44.00 Fahrenheit	between 44F - 46F
fish cake	3 door cold top	40.00 Fahrenheit	
beverage	3 door reach in (near service line)	40.00 Fahrenheit	
raw pork	walk-in	47.00 Fahrenheit	diligent prep
takoyaki	3 door reach in	41.00 Fahrenheit	
soft boiled eggs	counter	56.00 Fahrenheit	between 56F - 70F. PHFs under time as a public health control (TPHC), no time mark observed.

Overall Comments:

Note: Inspection conducted in conjunction to CO0157535.

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 **8/26/2025**. 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: Brian Quan
Manager

Signed On: August 12, 2025