

**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**

<b>Facility</b> FA0258874 - JP TAIWAN BISTRO		<b>Site Address</b> 10271 TORRE AV, CUPERTINO, CA 95014		<b>Inspection Date</b> 06/16/2025	
<b>Program</b> PR0379193 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> GOLDEN BOWL TAIPEI CUISI		<b>Inspection Time</b> 13:25 - 15:00
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JOEY AND EVA	<b>FSC</b> Nicole Chang 12/17/29		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>84</b>
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RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						
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			N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records	X						S
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						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	
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	X	
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	X	
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
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	X	
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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Observed three employee food handler cards that are expired. [CA] All employees shall have a valid food handler card within 30 days from their date of hire.**

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 touching face and mouth with hands and did continued to stand by the prep table without washing hands. [CA] Employee shall properly wash hands using warm water, soap, and single-use paper towels when required. [COS] Employee was asked to properly wash hands.**

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

**Inspector Observations: At time of inspection, a person in charge was not present in the facility. [CA] A person in charge who is responsible and knowledgeable of the facility's operation shall be present at the food facility during all hours of operation.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: Observed multiple household aerosol insecticides stored in the facility. One in the kitchen and two in the storage area next to the front counter. [CA] Discontinue use of household insecticides that may contaminate food contact surfaces and use approved pest control services.**

**Did not observed evidence of vermin or vermin infestation at time of inspection.**

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

**Inspector Observations: Containers and boxes of food are observed stored on the floor inside the walk-in freezer. Food shall be stored a minimum of 6 inches off the floor.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Observed metal bowls used as scoops and stored inside bulk food containers. [CA] Use approved utensils with a handle as a scoop for bulk foods to prevent cross-contamination when handling.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: At time of inspection, the back door of the kitchen was kept open. [CA] Keep back door of the kitchen closed when not in use to prevent the entrance of vermin.**

### Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Demonstration of knowledge; food manager certification.

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## Measured Observations

Item	Location	Measurement	Comments
Raw beef	Insert unit by cook line	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
Tripe	Hot holding by cook line	137.00 Fahrenheit	
Tofu	Insert unit by cook line	40.00 Fahrenheit	
Raw beef	Reach-in cooler by cook line	40.00 Fahrenheit	
Cooked vegetable with chinese sausage	Cooked	157.00 Fahrenheit	
Beef	Hot holding by cook line	143.00 Fahrenheit	
Milk	Reach-in cooler in storage area by front counter	41.00 Fahrenheit	
Pork	Hot holding by walk-in cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Bean sprouts	Walk-in cooler	41.00 Fahrenheit	
Chicken	Reach-in cooler by cook line	41.00 Fahrenheit	
Raw chicken	Reach-in cooler by cook line	41.00 Fahrenheit	
Tofu	Walk-in cooler	41.00 Fahrenheit	
Vegetables	Hot holding by walk-in cooler	41.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Milk	Food prep unit by beverage prep station	41.00 Fahrenheit	
Cooked vegetable	Hot holding by cook line	140.00 Fahrenheit	
Tofu	Insert unit by cook line	36.00 Fahrenheit	
Mussel	Reach-in cooler by cook line	40.00 Fahrenheit	


## Overall Comments:

**Facility dba is JP Taiwan Bistro and Golden Bowl Taipei Cuisine is the ownership name.  
Employee provided FBN Statement showing the correct dBa.**

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 **6/30/2025**. 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:** Eva  
Employee

**Signed On:** June 16, 2025