

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 02/17/2025	
Program PR0416342 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name E & L RESTAURANT, INC		Inspection Time 12:10 - 13:50
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By GARY CHEN	FSC TED WANG 01/12/2028		

Placard Color & Score
GREEN
78

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						S
K06 Adequate handwash facilities supplied, accessible			X	X			S
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	X	
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
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

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

Inspector Observations: *In the kitchen area, on the counter-top, measured a container of raw shelled eggs at 56F and a pot of pork broth at 130F. At the front counter, measured a container of whipped garlic butter at 54F. Per operator, container of raw shelled eggs, pork broth, and whipped garlic butter stored for 1.5 hours. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above. [SA] Operator placed ice water in container of raw shelled eggs and moved container of whipped garlic butter to refrigeration to facilitate proper holding temperatures. Operator to serve container of pork broth within 2.5 hours, for a total of 4 hours from when removed from temperature control or discard.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *In the back prep area, at the handwash station, observed a pot lid stored in the wash basin. [CA] Ensure handwash station is accessible at all times to allow for proper handwashing. [COS] Pot lid was removed from the wash basin at the handwash station.*

K14 - 3 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

Inspector Observations: *In the back prep area, measured a lack of chlorine sanitizer from the warewash machine. Machine was not in use during time of inspection. [CA] Ensure chlorine sanitizer at the warewash machine is maintained at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment. [COS] Warewash machine was primed and provided chlorine sanitizer at 50 PPM.*

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: *In the back prep area, observed a container of noodles stored on the drainboard next to the warewash machine. [CA] Ensure food is stored separately to prevent possible contamination.*

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

Inspector Observations: *In the kitchen area, observed a pot of pork broth stored on the floor. [CA] Ensure all food is stored at least 6" off the floor on approved shelving.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *In the back storage area, observed the use of cardboard and particle board as a splash guard around shelving. At the front counter, observed the use of wooden boards to line shelving. [CA] Ensure only approved materials and equipment are used within the facility. Discontinue use of cardboard and wooden materials within the facility.*

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 tongs stored on the edge of a garbage bin by the cookline. [CA] Ensure equipment and utensils are stored in a manner that prevents contamination.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
sliced beef	prep unit (front counter)	41.00 Fahrenheit	
whipped garlic butter	counter-top	54.00 Fahrenheit	
sliced lamb	walk-in refrigerator	38.00 Fahrenheit	
imitation crab	2 door reach in refrigerator	41.00 Fahrenheit	
fish balls	counter-top	41.00 Fahrenheit	
sliced beef	walk-in refrigerator	38.00 Fahrenheit	
pork broth	floor in the kitchen area	130.00 Fahrenheit	
sliced beef	prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
pork broth	walk-in refrigerator	52.00 Fahrenheit	
raw shelled eggs	counter-top	56.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
hot water	3 compartment sink	120.00 Fahrenheit	
sliced lamb	prep unit	41.00 Fahrenheit	
shredded cheese	prep unit	40.00 Fahrenheit	

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 **3/3/2025**. 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: GARY CHEN
MANAGER

Signed On: February 17, 2025