

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 FA0262514 - TASTY POT | | Site Address 1143 STORY RD 100, SAN JOSE, CA 95122 | | Inspection Date 06/13/2024 | |
| Program PR0385454 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | | | Owner Name GUO, SHAN BAO | | Inspection Time 12:50 - 13:35 |
| Inspected By HENRY LUU | | Inspection Type FOLLOW-UP INSPECTION | | Consent By WESTIN L. | |

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| Placard Color & Score GREEN N/A |
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Comments and Observations

Major Violations

Cited On: 06/05/2024

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 06/13/2024

Cited On: 06/10/2024

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 06/13/2024

Cited On: 06/05/2024

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

Compliance of this violation has been verified on: 06/10/2024

Cited On: 06/10/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 06/13/2024

Cited On: 06/05/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 06/13/2024

Cited On: 06/10/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 06/13/2024

Minor Violations

N/A

Measured Observations

| Item | Location | Measurement | Comments |
|--------------------|-------------------------|-------------------|----------|
| Chlorine sanitizer | Mechanical dish machine | 50.00 PPM | |
| Hot water | Three-compartment sink | 123.00 Fahrenheit | |

Overall Comments:

- On-site for operator scheduled follow-up inspection after facility was closed during a follow-up inspection on 6/10/2024.
- Follow-up inspection shall be billed at \$290 per hour.
- Facility has corrected the following:
 - K23M - Observed rodents, insects, or animals:
 - Facility was serviced on 6/10/24 and again on 6/12/2024 by a licensed pest control service.
 - Service reports were provided for review upon request.
 - Facility has cleaned and sanitized all affected areas.

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- At time of follow-up, no activity was observed.

- Since facility was not operating at time, other major critical risk were discussed with manager.

- Facility is hereby authorize to reopen and resume operations.

- Conduct final cleaning and sanitization of all food and non-food contact surfaces.

- Continue to clean and maintain facility free of vermin, e.g. deep cleaning to remove any and all food sources, sealing all holes, gaps, cracks, and/or crevices, etc.

- Continue to address all other violations noted on previous inspection reports.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **6/27/2024**. 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: Westin L.
Manager

Signed On: June 13, 2024