

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 FA0274759 - LAKSANA THAI CUISINE		Site Address 3250 ZANKER RD 40, SAN JOSE, CA 95134		Inspection Date 09/10/2025		Placard Color & Score GREEN 83		
Program PR0415355 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name THE RIVER KWAI LLC		Inspection Time 12:30 - 14:00			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By LAKSANA				FSC Tia Jones 01/22/2026

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			N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X	X			S
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						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						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	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		
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

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

Inspector Observations:

1. Employee observed tamping trash into trash bin with gloved hands, then stood up and grabbed two pieces of raw fish.

2. Server observed grabbing dirty dishes and placing them to be washed next to the dishwasher, then returned to the dining area and served food to customers.

3. Cooks observed handling raw shrimp and raw chicken with gloved hands, proceeded to cook food in woks, put food on clean plates, then grabbed the plates of cooked food with contaminated, gloved hands, and placed them at the pass-through window.

[CA] Employees handling food or plates containing ready-to-eat foods must properly wash their hands after touching contaminated surfaces (raw products of animal origin, trash, used or soiled plates, etc.)

Note: Gloves must be changed in addition to properly washing hands.

[COS] All three employees instructed to wash their hands properly. One employee attempted to wash gloved hands. All three employees changed gloves and properly washed hands. Raw fish cooked to 165F. PIC instructed cooks to use tongs and/or spoons when handling raw shrimp and chicken to minimize the possibility of contamination.

Minor Violations

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

Inspector Observations:

Numerous potentially hazardous foods (cooked chicken, raw chicken, raw shrimp, tofu, raw shell eggs, cooked mussels etc.) measured in the range of 47F-49F in the upper inserts of the two prep fridges at the cook-line.

[CA] Potentially hazardous foods shall be held at or below 41F to prevent the growth of bacteria. Place less foods into inserts, and use ice if necessary in order to keep food cold.

[COS] PIC agreed to use or discard foods within 4 hours of initially leaving temperature control.

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:

Raw shell eggs stored above vegetables in the walk-in cooler.

[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.

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

Inspector Observations:

Boxes and containers of food stored directly on the floor in the kitchen area and in the walk-in cooler.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

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Inspector Observations:

1. Food is being stored on cutting boards above the 3 compartment dishwashing sink. 3 compartment sink not actively in use.

[CA] Store food elsewhere so that it is not exposed to potential contamination.

2. Handles of scoops used for bulk foods in contact with food.

[CA] Store scoop handle in a manner where it does not contact food to prevent contamination.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
hot water	3 comp sink	120.00 Fahrenheit	
frozen fish cake	3-door upright freezer	17.00 Fahrenheit	
warm water	hand sink 1/2	100.00 Fahrenheit	
raw fish	walk-in cooler	40.00 Fahrenheit	
mushrooms	walk-in cooler	39.00 Fahrenheit	
frozen, cooked mussels	3-door upright freezer	16.00 Fahrenheit	
cooked chicken	stovetop	189.00 Fahrenheit	final cook temp
raw chicken	prep unit 1 (lower)	38.00 Fahrenheit	
dough wrapped around kimchi and uncanned corn	2-door under-counter cooler	41.00 Fahrenheit	
frozen potsticker	2-door under-counter freezer	17.00 Fahrenheit	
crispy pork belly	countertop	93.00 Fahrenheit	cooling for 30 minutes, per PIC they let it rest for 45, then place into upright freezer to rapidly cool
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
frozen eggroll	2-door under-counter freezer	18.00 Fahrenheit	
frozen cheese wonton	2-door upright freezer	12.00 Fahrenheit	
raw shell eggs	prep unit 2 (lower)	37.00 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 **9/24/2025**. 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: Laksana Chuangpia
Owner

Signed On: September 10, 2025