

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 FA0201801 - COUP DE THAI		Site Address 137 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 09/18/2025		Placard Color & Score YELLOW N/A		
Program PR0302038 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GRANDEMONTE THAI		Inspection Time 12:30 - 13:30			
Inspected By TRAVIS KETCHU		Inspection Type RISK FACTOR INSPECTION		Consent By SIWAPORN PAISALREUNGROONG				FSC Kalaya Paisalreungroong 10/28/2028

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						
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records		X		X			
K09	Proper cooling methods		X		X			
K10	Proper cooking time & temperatures	X						S
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		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		
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		
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: *White rice, bean sprouts, shell eggs and flat noodles stored at room temperature at the preparation line are subject to TPHC but lacked time markings. PIC stated that all items were removed from temperature control at 11:00am - 11:30am*

[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] *Rice, bean sprouts, shell eggs and flat noodles time labeled with a start and discard time (less than 4 hours).*

Follow-up By
09/22/2025

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

Inspector Observations: *Measured yellow curry at 90 F to 100 F within deep, covered plastic containers stored within the walk in refrigerator. PIC stated that the curry was removed from cooking 2.5 hours prior.*

[CA] *After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

[COS] *Curry placed on the stove top and reheated to 165 F or above to restart the cooling process in shallow metal containers.*

Follow-up By
09/22/2025

Minor:

Measured blue sticky rice at 160 F - 180 F within a deep plastic container on the cooling rack. PIC stated the rice was removed from cooking 30 minutes prior.

[CA] *Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.*

[COS] *Rice divided into shallow, metal containers.*

K14 - 8 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: *Measured the chlorine sanitizer concentration at 0 ppm within the warewashing machine during active use (sanitizer dispensing container empty).*

[CA] *Maintain chlorine in mechanical warewash machine at 50 PPM.*

[COS] *Sanitizer container changed. Re-measured chlorine level at 50 ppm.*

Follow-up By
09/22/2025

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *The bar 3 compartment sink lacks a supply of hot water.*

[CA] *Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks. Repair plumbing fixture and maintain in clean and good repair.*

Follow-up By
09/22/2025

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
tofu	prep fridge 2	36.00 Fahrenheit	
pork	grill	172.00 Fahrenheit	final cook temp
blue sticky rice	rack	160.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	
hot water	3 comp, prep, mop sinks	120.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
chlorine	warewashing machine	0.00 PPM	
tofu	walk in fridge	40.00 Fahrenheit	
yellow curry	walk in fridge	90.00 Fahrenheit	
shell eggs	prep line	58.00 Fahrenheit	subject to TPHC
bean sprouts	prep line	52.00 Fahrenheit	subject to TPHC
white rice	prep line	95.00 Fahrenheit	subject to TPHC
flat noodle	prep line	55.00 Fahrenheit	subject to TPHC

Overall Comments:

A follow-up inspection will be conducted on 9/22/2025 to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hr, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspectors availability.

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 **10/2/2025**. 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: Siwaporn Paisalreungroong
Manager
Signed On: September 18, 2025