

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 FA0200920 - SIAM STATION		Site Address 20956 HOMESTEAD RD A2, CUPERTINO, CA 95014		Inspection Date 10/10/2023		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 70 </div>		
Program PR0303604 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LLY THAI, INC		Inspection Time 14:00 - 15:55			
Inspected By JESSICA ZERTUCHE		Inspection Type ROUTINE INSPECTION		Consent By WENCE (CHEF) AND SHUHAN YANG (OWNER)				FSC Jieming Dang exp 4/28/2026

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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		
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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: Food handler cards are not available for review

[CA] - All employees shall maintain valid food handler cards. Keep cards at the facility available for review at all times.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Observed multiple employees eating in kitchen

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

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

Inspector Observations: Found bean sprouts stored on the counter, another container of beans sprouts at cold line measured 51F. Shrimp measured at 45F, tofu at 46F.

[CA] - Maintain cold potentially hazardous foods at 41F or below.

Bean sprouts moved to refrigerator. OK to store in container of ice water on the counter.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Found covered containers of warm cooked foods such as chicken and beef stored inside reach in refrigerators. Ground chicken measured at 109F, another container of boiled chicken at 67F and beef 67F. Per chef they were cooked earlier today.

[CA] - Use approved cooling methods, as foods shall cool from 135F to 70F in 2 hours and 70F to 41F in 4 hours.

Use shallow pans, keep containers uncovered and cool in walk in cooler, not reach in refrigerator.

[COS] - Foods moved to walk in cooler to rapidly cool.

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

Inspector Observations: Hot water not available to handwash sink or food preparation sink

[CA] - Ensure prep sink has minimum 120F hot water and handwash sink has minimum 100F. Repair to eliminate any leaks.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found old dried rodent droppings in corner of small storage room storing mangoes.

[CA] - Clean and remove any evidence of rodent activity. Seal hole in this room. Continue to monitor and work with your pest management company.

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

Inspector Observations: Found a chemical spray bottle with no label

[CA] - Chemicals once removed from original container shall be labeled with common name.

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

Inspector Observations: Observed boxes of produce on the floor of walk in cooler.

[CA] -Store all foods and equipment at least 6 inches off the floor. Also store any equipment/utensils off the floor for easy cleaning.

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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: Door to reach in refrigerator (at cookline) does not properly close. Ambient air temperature is 55F.

[CA] - Repair unit so the door properly closes and temperature is maintained at 41F or below.
After hot foods were removed from this unit, the temperature dropped to 49F.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed two light bulbs at hood not operable. Observed heavy grease accumulated on the hood filters

[CA] - Replace light bulbs and clean hood regularly.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed wet wiping cloths on counters
[CA] - Keep wet wiping cloths inside sanitizer solution in between uses.

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: Found a hole in the wall near the floor (by the door frame) in the dry storage room
[CA] - Repair to seal hole and eliminate vermin entrance.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
tofu	refrigerator	40.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
potatoes cooked	reach in unit	39.00 Fahrenheit	
ambient air	freezer with eggrolls	2.00 Fahrenheit	
beef cooked	cold line	67.00 Fahrenheit	
ground chicken	cold line	109.00 Fahrenheit	
chicken satay	walk in	39.00 Fahrenheit	
ambient air	reach in unit	40.00 Fahrenheit	
chicken - boiled	cold line	67.00 Fahrenheit	
hot water	3-comp	128.00 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 **10/24/2023**. 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.

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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: Erin Yang
owner

Signed On: October 10, 2023