

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 FA0207362 - GRAB THAI		Site Address 1996 TULLY RD, SAN JOSE, CA 95122	Inspection Date 03/11/2024
Program PR0304259 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name GRAB THAI LLC	Inspection Time 14:50 - 15:35
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By BENJAMAS J.	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 02/19/2024

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

This violation found not in compliance on 03/11/2024. See details below.

Cited On: 02/19/2024

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

Compliance of this violation has been verified on: 03/11/2024

Cited On: 02/19/2024

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

Compliance of this violation has been verified on: 03/11/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	120.00 Fahrenheit	
Ambient	Food preparation refrigerator	38.00 Fahrenheit	
Warm water	Hand wash sink	102.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility was closed during a routine inspection on 2/19/2024 for vermin.
 - Facility remained closed during the first follow-up inspection on 2/28/2024, and again during the second follow-up on 3/8/2024.
- Current follow-up inspection shall be billed at \$290 per hour, minimum one hour.
- Facility was corrected the following:
 - Facility has obtained treatment from pest control service with an annual contract per owner.
 - Pest control report was provided for review.
 - At time of follow-up inspection, no live or dead cockroaches observed.
 - Food contact surfaces appeared clean.
 - Per owner, facility will be switching to chlorine sanitizer.
 - Sanitizer bucket measured at 100 PPM.
 - Ensure appropriate testing materials are provided to measure sanitizer concentration.
- Facility is hereby authorized to reopen and resume operations.

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 **3/25/2024**. 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.

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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: Benjamas J.
Owner

Signed On: March 11, 2024