

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 11/18/2024		Placard Color & Score GREEN 75		
Program PR0415355 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name THE RIVER KWAI LLC		Inspection Time 11:35 - 14:05			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By UKIT HANAMONSET				FSC

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

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

Inspector Observations: *Handwash sink at cookline observed to be obstructed by cart full of raw vegetables and other foods.*

[CA] *Handwashing facility shall be clean, unobstructed, and accessible at all times. Ensure vegetables and food are stored away from sources of contamination.*

[COS] *Cart was moved to by fryer to clear sink.*

Minor Violations

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

Inspector Observations: *Cut tomatoes measured to be 47F. Per employee tomatoes were cut in the last 30-45 minutes. [CA] Cut tomatoes are PHFs and must be kept at 41F and below for cold holding.*

[COS] *Employee consolidated raw eggs in prep cooler and moved cut tomatoes in to prep cooler insert.*

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

Inspector Observations: *Rice measured to be 108F and 111F in two stacked covered plastic containers. Per operator rice was scooped out from cooker in the last 30 minutes and will be cooled and placed in reach in for fried rice.*

[CA] *Cool PHFs in shallow unstacked, loosely covered metal containers to facilitate efficient cooling.*

[COS] *Containers of rice were unstacked and uncovered and shall be placed in prep cooler in the next 30 minutes.*

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *Raw fish observed to be thawed in reduced oxygen packaging(ROP) inside walk in cooler. Fish measured to be 39F. [CA] Fish shall be frozen before and while under ROP. Remove fish from ROP prior to thawing. [COS] Fish bags were cut open.*

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 meats and fish stored above raw meats inside walk in cooler. [CA] Store raw meats below cooked meats to prevent cross contamination.*

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

Inspector Observations: *Containers of meat and food observed to be stored on floor of walk in cooler. [CA] Store food at least 6" off of floor for easy cleaning and prevention of cross 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

Inspector Observations: *1) Strainers observed to be hanging off of side of splash guard at cookline handwash sink. [CA] Keep utensils away from sources of contamination. Keep strainers in bucket or in pots.*

2) Foil observed used to line shelves and and tables. [CA] Discontinue use of foil and use durable and smooth liners for shelves.

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

Inspector Observations: *Wiping clothes observed to be stored on top of counter tops and prep surfaces. [CA] Dry or wet cloths that are used with raw foods of animal origin shall be kept separate from cloths used for other purposes, and wet cloths used with raw foods of animal origin shall be kept in a separate sanitizing solution.*

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Cooked pork	Across from cookline prep cooler	51.00 Fahrenheit	Per employee: cooked about 2 hours prior
Chlorine	upright dishwasher	50.00 Fahrenheit	
Cooked eggplant	Cookline countertop	124.00 Fahrenheit	Per employee: cooked about 30 minutes prior
White Rice	stacked container by cookline	111.00 Fahrenheit	
Cut tomatoes	Server area 3 door cooler	40.00 Fahrenheit	
Red curry	Walk in cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Raw chicken	Walk in cooler	41.00 Fahrenheit	
White fish	Walk in cooler	39.00 Fahrenheit	
Cooked green beans	Server area 3 door cooler	41.00 Fahrenheit	
Raw bean sprouts	Left cookline prep cooler	41.00 Fahrenheit	
Raw shrimp	Across from cookline prep cooler	40.00 Fahrenheit	
Cooked chicken	Walk in cooler	40.00 Fahrenheit	
White Rice	Rice cooker	153.00 Fahrenheit	
Fried tofu	Cookline countertop	98.00 Fahrenheit	Per employee: cooked about 30 minutes prior
Cut tomatoes	Cookline countertop	47.00 Fahrenheit	
Red curry	Left cookline prep cooler	41.00 Fahrenheit	
Yellow curry	Left cookline prep cooler	41.00 Fahrenheit	
Cooked green beans	Cookline countertop	96.00 Fahrenheit	Per employee: cooked about 1 hour prior
Warm water	handwash sink	100.00 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 **12/2/2024**. 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: Ukit Hanamonset
PIC
Signed On: November 18, 2024