

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 FA0253945 - THAI LOVERS		Site Address 1111 STORY RD 1009, SAN JOSE, CA 95122	Inspection Date 03/08/2022
Program PR0370021 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name THAI LOVERS LLC	Inspection Time 11:50 - 12:50
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By AN	

Placard Color & Score RED N/A
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Comments and Observations

Major Violations

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

Inspector Observations: Cockroaches observed in the following locations:

- Live cockroaches inside paper towel dispenser at the only handwashing facility in the kitchen.
- Live nymph and heavy accumulation of cockroach feces observed on electrical outlet above preparation table across from cook line.
- Numerous live and dead cockroaches observed on door of oven below stove.
- Dead cockroach observed on top lid of preparation refrigerator.
- Dead nymphs observed inside clean bowls and plates stored next to cook line.
- Numerous dead and live cockroaches observed on and around water heater in back storage area.
- Numerous dead cockroaches observed inside bags of new take-out containers.
- Numerous live cockroaches observed on wall and inside metal drying racks above three-compartment sink.
- Dead cockroaches observed on cobwebs on bottom of storage rack holding clean bowls and plates next to cook line.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

A limited inspection was conducted due to the presence of vermin at neighboring facility.

Facility is hereby closed due to the presence of vermin. Facility shall remain closed until there is no longer evidence of a vermin infestation and written authorization is provided by this Division to resume operations.

Subsequent follow-up inspections after the first follow-up shall be billed \$219 per hour, minimum one hour, during business hours, and \$493 per hour, minimum two hours, during non-business hours, upon availability.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 3/22/2022. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Loi Quach
Manager

Signed On: March 08, 2022

Comment: Signature not obtained due to COVID-19 protocols.