

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 06/12/2025		Placard Color & Score GREEN 85		
Program PR0304259 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GRAB THAI LLC		Inspection Time 12:00 - 13:00			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By SOMCHITH L.				FSC Not Available

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0207362 - GRAB THAI	Site Address 1996 TULLY RD, SAN JOSE, CA 95122	Inspection Date 06/12/2025
Program PR0304259 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GRAB THAI LLC	Inspection Time 12:00 - 13:00
K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Observed bag of cooked rice maintained inside the rice warmer at the front service area measured between 120F to 130F. Kitchen employee stated that the rice was prepared at the inside rice cooker approximately 30 minutes prior before placing inside the warmer in the front.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Instructed employee to reheat rice inside microwave to 165F prior to hot holding.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Five-year Food Safety Certified (FSC) manager certificate unavailable for review. **[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

One employee's three-year food handler cards unavailable for review and the other expired in 2024.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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: Observed numerous bags of rice maintained on the floor inside the dry storage room.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility has brought in a Jackson undercounter dish machine. Facility has not obtain prior approval for the installation and usage of the dish machine.

Follow-up By
06/26/2025

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

*** Submit plans by comply-by date or remove unapproved equipment from facility.**

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0207362 - GRAB THAI	Site Address 1996 TULLY RD, SAN JOSE, CA 95122	Inspection Date 06/12/2025
Program PR0304259 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GRAB THAI LLC	Inspection Time 12:00 - 13:00

Measured Observations

Item	Location	Measurement	Comments
Raw chicken	Walk-in refrigerator	31.00 Fahrenheit	
Rice inside rice cooker	Rice warmer	151.00 Fahrenheit	Separate from bagged rice
Raw shelled eggs	Walk-in refrigerator	40.00 Fahrenheit	
Yellow curry	Walk-in refrigerator	38.00 Fahrenheit	
Raw beef	Food preparation refrigerator	39.00 Fahrenheit	
Quartered tomatoes	Food preparation refrigerator	40.00 Fahrenheit	
Sliced fried tofu	Food preparation refrigerator	40.00 Fahrenheit	
Green curry	Hot holding unit	143.00 Fahrenheit	
Parcooked chicken	Food preparation refrigerator	39.00 Fahrenheit	
Red curry	Walk-in refrigerator	39.00 Fahrenheit	
Chicken skewers	Food preparation refrigerator	40.00 Fahrenheit	
Yellow curry	Hot holding unit	145.00 Fahrenheit	
Rice	Rice cooker	201.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	200.00 PPM	
Hot water	Three-compartment sink	135.00 Fahrenheit	
Tom yum soup	Walk-in refrigerator	39.00 Fahrenheit	
Raw pork	Food preparation refrigerator	40.00 Fahrenheit	
Green curry	Walk-in refrigerator	39.00 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 **6/26/2025**. 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: Somchith L.
PIC

Signed On: June 12, 2025