

**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**

<b>Facility</b> FA0211244 - LAI RAI RESTAURANT		<b>Site Address</b> 974 LUNDY AV, SAN JOSE, CA 95133		<b>Inspection Date</b> 02/21/2026	
<b>Program</b> PR0303167 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> TRUNG STEVEN NGUYEN AI		<b>Inspection Time</b> 16:15 - 18:10
<b>Inspected By</b> RAYMOND CHUNG		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> HUNG NGUYEN, EMPLOYEE	
<b>FSC</b> Not Available					

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>65</b>

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		N
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures	X						
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	X			
K14 Food contact surfaces clean, sanitized		X					N
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	X	X
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		
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	X	X
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	X
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		
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

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

**Inspector Observations:**

**Chlorine sanitizer measured at 0 ppm. [corrective action] Repair dishwasher so that it can have a final chlorine rinse of 50 ppm.**

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:**

**Hot water was not available at this facility. Water from the 3-compartment sink, kitchen hand sinks, and restroom hand sinks measured 62F to 64F. [corrective action] Provide hot water at all sinks, minimum 120F. For hand sinks, provide warm water, minimum 100F.**

### Minor Violations

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

**Inspector Observations:**

**1. Manager's Food Safety Certificate was not available. [corrective action] The owner or person-in-charge must have a valid Food Safety Certificate.**

**2. The two employees that were present had expired Food Handler Cards. [corrective action] Ensure all other employees have a valid Food Handler Card.**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:**

**1. At the hand sink across from the cook line, paper towel roll was stored outside of the paper towel dispenser. [corrective action] Store paper towel roll inside of the dispenser.**

**2. At the hand sink near the dishwasher, no paper towel was available. [corrective action] Provide paper towels inside of the dispenser at this sink.**

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations:**

**Observed a can of beer stored in the ice machine. [corrective action] Do not store cans in ice that is meant for human consumption to prevent possible cross contamination. [correction] Employee removed the can.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations:**

**Observed squid thawing in a bucket with standing water. [corrective action] Thaw food under refrigeration, under cold running water in the food preparation sink, or as part of the cooking process. [corrective action] Squid was moved to the food preparation sink and placed under cold running water.**

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

**Inspector Observations:**

**Observed chemicals stored on under shelf next to clean equipment. [corrective action] Store chemicals at a separate area, away from food or food related items.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

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**Inspector Observations:**

**Observed boards placed on top of the 3-compartment sink and used as a table to store equipment, such as colanders and rice cooker. [corrective action] The 3-compartment sink shall be kept clear for ware washing. [correction] All equipment was removed.**

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:**

**Observed board placed over the food preparation sink and used as a table for equipment storage. [corrective action] The food preparation sink shall be kept clear so that it can be used to prepare food, such as washing produce or thawing food. [correction] Sink was cleared and cleaned.**

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:**

**Observed knives stored in a crevice between the food preparation unit and working table. [corrective action] Do not store knives in this crevice. Store the knives on a clean surface, such as a clean tray.**

**Performance-Based Inspection Questions**

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw beef	walk-in cooler	41.00 Fahrenheit	
chicken	2-door reach-in freezer	2.00 Fahrenheit	
shell eggs	prep unit	38.00 Fahrenheit	
ambient	walk-in cooler	40.00 Fahrenheit	
water	men's restroom	62.00 Fahrenheit	
chlorine sanitizer	dishwasher	0.00 PPM	
water	3-compartment sink	62.00 Fahrenheit	
fish ball	merchandiser freezer	6.00 Fahrenheit	
cooked noodles	walk-in cooler	43.00 Fahrenheit	
shell eggs	walk-in cooler	39.00 Fahrenheit	

**Overall Comments:**

**\*\*FACILITY CLOSED\*\***

**The health permit for this facility has been suspended due to lack of hot water. All food operations must cease and desist until a follow-up inspection is made by the Department of Environmental Health. Please call Raymond Chung at (408) 461-0782 or (408) 918-3445 to schedule a follow-up inspection. If requesting for a follow-up inspection during after hours, weekend, or holiday, a fee of \$645 will be charged.**

**Linh Tran - (408) 609-0395**

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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 **3/7/2026**. 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



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**Received By:** Hung Nguyen  
Employee

**Signed On:** February 21, 2026