

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 FA0284955 - KHUN YING THAI CUISINE	Site Address 7048 SANTA TERESA BL, SAN JOSE, CA 95139	Inspection Date 08/01/2024
Program PR0427253 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name VARANAND KROMWANAKON	Inspection Time 11:00 - 12:00
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By SATIYA RACHOKAN

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 07/29/2024

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

Compliance of this violation has been verified on: 08/01/2024

Cited On: 07/29/2024

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

This violation found not in compliance on 08/01/2024. See details below.

Cited On: 08/01/2024

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

Inspector Observations: Observed potentially hazardous foods that measured in the temperature danger zone located in the food prep cold hold unit (see measured observations). According to PIC, the staff just washed several of the items to thaw them before putting them into the food prep cold hold unit. [CA] Ensure all PHFs are properly cold held at 41F or below or hot held at 135F or above. Discontinue putting PHFs that measure above 41F into the food prep cold hold unit; cool back down to 41F in a reach-in cooler PRIOR to placing into food prep cold hold unit. [SA] PIC put the PHFs that measured above 41F into the reach-in cooler.

Follow-up By
08/07/2024

Cited On: 07/29/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 08/01/2024

Cited On: 08/01/2024

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

Inspector Observations: Chlorine concentration in warewash machine measured at 0ppm. [CA] Ensure warewash machine can dispense chlorine sanitizer at a concentration of 50ppm. [COS] PIC will have staff manually warewash until tech can come back to repair.

Follow-up By
08/07/2024

Cited On: 08/01/2024

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

Inspector Observations: Observed one live cockroach behind the shelf brackets on the shelf above the 3 comp sink. Also observed cockroach feces and a few dead cockroaches throughout the facility. [CA] Completely eliminate cockroaches, cockroach feces and cockroach bodies from the facility. Recommend continuing to work with professional pest control. Set up a minimum of 20 glue traps. [COS] PIC killed the cockroach.

Follow-up By
08/07/2024

Minor Violations

Cited On: 07/29/2024

K14 - 3 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

This violation found not in compliance on 08/01/2024. See details below.

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K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 08/01/2024. See details below.

Measured Observations

Item	Location	Measurement	Comments
raw beef	food prep cold hold	38.00 Fahrenheit	
mussels	food prep cold hold	64.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
shrimp	food prep cold hold	51.00 Fahrenheit	
cooked chicken	food prep cold hold	39.00 Fahrenheit	
chlorine	warewash	0.00 PPM	
squid	food prep cold hold	58.00 Fahrenheit	

Overall Comments:

Follow-up inspection; observed 3 major violations. Facility is subject to a charged follow-up inspection.

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 **8/15/2024**. 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: Satiya Rachokan
Owner
Signed On: August 01, 2024