

# 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<br>FA0211780 - DUSITA THAI CUISINE                              | Site Address<br>2325 EL CAMINO REAL, SANTA CLARA, CA 95050 | Inspection Date<br>08/26/2026    |
| Program<br>PR0305179 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>TRANUCHARAT, HARIT                           | Inspection Time<br>13:00 - 13:45 |
| Inspected By<br>KATHY VO                                                 | Inspection Type<br>FOLLOW-UP INSPECTION                    | Consent By<br>HARIT TRANUCHARAT  |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 08/25/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Compliance of this violation has been verified on: 08/26/2026**

Cited On: 08/25/2026

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

**Compliance of this violation has been verified on: 08/26/2026**

Cited On: 08/25/2026

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

**Compliance of this violation has been verified on: 08/26/2026**

#### Minor Violations

Cited On: 08/26/2026

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

**Inspector Observations: At the 2-door preparation unit, measured multiple Potentially Hazardous Foods (raw beef, beansprouts, etc.) from 41-46F. Per PIC, foods were relocated to the preparation unit 2 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] PIC added ice to the foods to facilitate rapid cooling at the time of inspection.**

Cited On: 08/26/2026

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

**Inspector Observations: In the walk-in cooler, observed curries are cooling in deep containers while fully covered with lid and inside melted ice bath. Measured the center of food at 135F and the sides of container at 108F. [CA] Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool. [SA] Lids were removed from the curry containers, and the food was stirred. Ensure ice bath is properly maintained to facilitate rapid cooling.**

Cited On: 08/25/2026

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

**Compliance of this violation has been verified on: 08/26/2026**

#### Measured Observations

| Item        | Location                | Measurement       | Comments                                                                                         |
|-------------|-------------------------|-------------------|--------------------------------------------------------------------------------------------------|
| raw beef    | preparation inserts     | 45.00 Fahrenheit  |                                                                                                  |
| curry       | warmer                  | 140.00 Fahrenheit |                                                                                                  |
| beansprouts | 2-door preparation unit | 46.00 Fahrenheit  |                                                                                                  |
| curry       | walk-in cooler          | 108.00 Fahrenheit | 108-135F. Cooling in ice bath. Per PIC, started cooling 1 hour prior to temperature measurement. |
| raw shrimp  | preparation inserts     | 41.00 Fahrenheit  |                                                                                                  |
| curry       | hot holding on stove    | 146.00 Fahrenheit |                                                                                                  |

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## Overall Comments:

*On-site to conduct a follow-up to the previous routine inspection (dated 8/25/26).*

*The following major violations have been corrected:*

- **K05: Improper handwashing practices.** Observed proper handwashing practices by employees during inspection. Discussed handwashing policy with PIC.
- Observed facility has provided service tongs for foods at the preparation unit inserts to minimize bare hand contact.
- **K07: Improper holding temperatures.** At the preparation inserts, observed foods are stored below insert cooling line or in the under counter cooler.
- Observed some foods are being held out of temperature. See minor violation K07.
- **K08: Improper cooling practices.** Observed foods are currently cooling in the walk-in cooler at the time of inspection.
- Observed improper cooling practices. See minor violation K08.
- Facility will elect to keep majority of curries under hot holding at the stovetop. For the remaining curries that will be cooled down and reheated for later service, ensure that facility follows proper cooling practices.

*The following minor violations have been corrected:*

- **K23: Evidence of vermin activity.** No live or dead vermin activity observed at the time of inspection.
- Facility obtained pest control services from EcoLab on 8/25/26. Per PIC, no vermin was noted at the time of inspection.
- **K41: Inadequate plumbing.** Observed facility has repaired leaky drainpipe at the preparation sink. The preparation sink is now fully operational.

*The facility has been given a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.*

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 **9/9/2026**. 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.

## 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: Harit Tranucharat  
Owner  
Signed On: August 26, 2026