

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 FA0210219 - ERAWAN THAI CUISINE	Site Address 5945 ALMADEN EX 150, SAN JOSE, CA 95120	Inspection Date 11/05/2025
Program PR0306261 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SIAM AURA INC	Inspection Time 13:00 - 14:15
Inspected By CHRISTINA RODRIGUEZ	Inspection Type LIMITED INSPECTION	Consent By LINH

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

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

Inspector Observations: *The employees are not washing hands at the hand sink. According to the owner they turn it off due to a leak. Also the faucet is not working properly. [CA] Both hot and cold water faucet must be working at the hand sink. Repair the leak and wash hands at the kitchen hand sink. The restroom hand sink does not take the place of the kitchen hand sink.*

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

Inspector Observations: *Observed a live cockroach in the dining room on the floor. Observed several rodent droppings on the floor mostly under the dish washing area and near back door. [CA] Take effective measures to eliminate the roaches and rodents from inside the facility. Protect all food from contamination. Cover any holes in the walls. Thoroughly clean and sanitize including the floor. The owner does have a monthly pest control service and showed the invoice. Provide a recent pest control service to help with the current issues in the facility. A reinspection will be completed.*

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee came from outside into kitchen and did not wash hands before resuming food prep. [CA] Wash hands in the kitchen at the hand sink. If the hand sink is temporarily not working properly then use the dish sink.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
water	dish sink	120.00 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 **11/19/2025**. 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.

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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: _____

Signed On: November 05, 2025