

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 FA0207222 - THAIBODIA BISTRO	Site Address 1865 W SAN CARLOS ST, SAN JOSE, CA 95128	Inspection Date 08/04/2026
Program PR0307342 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MR CHAU'S RESTAURANT IN	Inspection Time 13:00 - 14:15
Inspected By FARHAD AMIR-EBRAHIMI	Inspection Type FOLLOW-UP INSPECTION	Consent By JULIO LOPEZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 07/28/2026

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

Compliance of this violation has been verified on: 08/04/2026

Cited On: 07/28/2026

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Compliance of this violation has been verified on: 08/04/2026

Measured Observations

N/A

Overall Comments:

Two-compartment prep sink drain pipe has not been fixed and is still broken. Manager arrived from the Milpitas location and fixed the drain pipe during the inspection.

The line cooler now at 55F inside and 63F for top inserts. Do not store any potentially hazardous foods in this unit until it can maintain 41F or cooler throughout.

The following items are discarded and bleach poured over them

4 pounds of Chicken 63F

2 pounds of shrimp 62F

2 pound of beef 63F

2 pound of pork 63F

2 pounds of squid 55F

2 pounds of shrimp 54F

3 pounds of fish 55F

Manager added and turned on a spare cooler to be used as the line cooler. One additional cooler in the kitchen is at 40F now, which can be used to store food.

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 **8/18/2026**. 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.

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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: JULIO LOPEZ

Signed On: August 04, 2026