

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0213252 - THAI BASIL BAR & RESTAURANT		Site Address 101 S MURPHY AV, SUNNYVALE, CA 94086		Inspection Date 03/27/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 71 </div>		
Program PR0300871 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RATTANAPHUN, JUA		Inspection Time 11:20 - 13:10			
Inspected By JASLEEN PURI		Inspection Type ROUTINE INSPECTION		Consent By MARK RATTANAPHAN				FSC Oumsub Guamsub 6/18/2025

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						S
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures			X	X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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						
K14	Food contact surfaces clean, sanitized			X				
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		
K27	Food separated and protected	X	X
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
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	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Food handler cards are not available upon request. [CA] Ensure all food employees have a valid food handler card and keep certificates on file in facility for review by specialist.

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

Inspector Observations: Observed paper towel roll near bar handsink, but not inside a dispenser. [CA] Provide paper towels in dispenser at bar handwash station.

Observed bulk rice container stored in front of back handsink. [CA] Ensure handsink is unobstructed and easily accessible. Relocate bulk rice container.

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

Inspector Observations: Measured raw shrimp and chicken ranging 48-49F in the right cold holding prep unit across cookline. Per PIC, these items were placed in cold holding prep unit at 10am today. [CA] Maintain pHF for cold holding at 41F or less. [COS] PIC put ice around these items to bring down temperature.

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

Inspector Observations: Observed cooked chicken (measuring 87F) cooling in deep plastic container covered with tight lid in walk-in-cooler.

[CA] Approved cooling methods include:

- 1) Placing the food in shallow pans**
- 2) Separating the food into thinner or smaller portions.**
- 3) Using rapid cooling equipment (Ex. blast chiller)**
- 4) Using containers that facilitate heat transfer (ex. stainless steel)**
- 5) Adding ice as an ingredient.**
- 6) Using ice paddles**
- 7) Using an ice bath and stirring frequently**
- 8) Accordance with a HACCP plan. 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.**

[COS] PIC added ice as an ingredient into container of cooked chicken and uncovered container in walk-in-cooler.

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

Inspector Observations: Observed unclean upper interior panel of ice machine with brown substance. This portion of panel is currently not directly touching ice. [CA] Clean & sanitize interior panel of ice machine following manufacture directions.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water is not turning on in handsink in bar. [CA] Repair to provide hot water at a minimum temperature of 100F in bar handsink.

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

Inspector Observations: Observed old rodent droppings on floor in dishwashing area and bar. [CA] The premises of each food facility shall be kept free of vermin. Clean and sanitize area of old droppings.

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K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Observed container of raw chicken skewers stored above jelly and bananas in reach in cooler. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items. [COS] PIC relocated raw chicken below these 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

Inspector Observations: *Observed expired chlorine sanitizer test strips to measure sanitizer concentration used during warewashing. [CA] Provide non expired chlorine sanitizer test strips to measure sanitizer concentration used during warewashing.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Observed excess build up in hood duct above dishwashing machine. [CA] Clean hood duct above dishwashing machine.*

Observed gap between hood filter of hood above cooking equipment. [CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment without gaps.

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

Inspector Observations: *Observed lack of swing spout faucet at 3-comp-sink, only sprayer available. [CA] Install a swing spout faucet at 3-comp-sink long enough to reach all 3 compartments.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
tofu	cold holding prep	41.00 Fahrenheit	
noodles	walk-in-cooler	41.00 Fahrenheit	
tofu	counter	55.00 Fahrenheit	cooling
salmon	reach in cooler	40.00 Fahrenheit	
cut tomatoes	cold holding prep	41.00 Fahrenheit	
hot water	3-comp-sink/prep sink	120.00 Fahrenheit	
half & half	reach down cooler	41.00 Fahrenheit	
chlorine	dishwashing machine	50.00 PPM	

Overall Comments:

Note: *Per PIC, owner is thinking about using other unit as boba shop. Prior to adding any equipment or making any changes to structure, facility must get approval from the Santa Clara County plan check dept.*

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 **4/10/2024**. 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.

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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: Taneerat Sawadee Rattanaphun
Manager

Signed On: March 27, 2024