

# 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

<b>Facility</b> FA0205540 - THAI SPICE		<b>Site Address</b> 1102 BIRD AV 10, SAN JOSE, CA 95125		<b>Inspection Date</b> 06/13/2024	
<b>Program</b> PR0304921 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> THAI SPICE WILLOW GLEN, I		<b>Inspection Time</b> 13:20 - 15:00
<b>Inspected By</b> KAYA ALASSFAR	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> SUNISA PICHAYAPINYO	<b>FSC</b> SUNISA PICHAYAPINYO 10/31/2027		

**Placard Color & Score**  
GREEN  
84

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						
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						
K07 Proper hot and cold holding temperatures		X					
K08 Time as a public health control; procedures & records			X				
K09 Proper cooling methods	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				S
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	
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		
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		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
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

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

**Inspector Observations: The following PHFs were measured at improper holding temperatures : Held inside preparation refrigerator, Beef (49F), chicken (55F), eggplant (60F), shrimp (44F). Curries on cart near cookline measured between 118F-124F. PIC stated the items were placed less than 2h ago.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] PIC discarded eggplants in trash and put a time marking on chicken and beef to discard at the end of 4 cumulative hours after initial removal from temperature control. Curries were reheated for hot holding.**

### Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Bean sprouts and curries left out at room temperatures during lunch period are put on TPHC per PIC. TPHC written procedures were not available for review at time of inspection.**

**[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).**

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: Mold like substance buildup inside ice machine panel.**

**[CA] Clean and sanitize routinely.**

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: Container of tofu stored open on bottom shelf next to raw chicken inside walk in refrigerator.**

**[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.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
TOFU	WALK IN REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK / PREP SINK	120.00 Fahrenheit	
COOKED CHICKEN	PREP REFRIGERATOR TOP INSERTS	55.00 Fahrenheit	
TOFU	PREP REFRIGERATOR	41.00 Fahrenheit	
CALAMARI	PREP REFRIGERATOR	38.00 Fahrenheit	
CHICKEN	PREP REFRIGERATOR TOP INSERTS	49.00 Fahrenheit	
RAW CHICKEN	WALK IN REFRIGERATOR	41.00 Fahrenheit	
CHLORINE	DISHWASHER	100.00 PPM	
WARM WATER	HAND SINKS	100.00 Fahrenheit	
BEAN SPROUTS	IN ICE BATH	60.00 Fahrenheit	TPHC
CURRY	WALK IN REFRIGERATOR	41.00 Fahrenheit	
STEAMED BROCCOLI	PREP REFRIGERATOR	41.00 Fahrenheit	
AMBIENT	FREEZER	19.00 Fahrenheit	
STEAMED BROCCOLI	WALK IN REFRIGERATOR	41.00 Fahrenheit	
SHRIMP	PREP REFRIGERATOR	43.00 Fahrenheit	
CURRIES	POTS ON CART	118.00 Fahrenheit	118F-124F

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## 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 **6/27/2024**. 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



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**Received By:** SUNISA PICHAYAPINYO  
OWNER

**Signed On:** June 13, 2024