

# 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 FA0286915 - THAIBODIA		Site Address 2200 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 02/06/2020	
Program PR0430298 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MR CHAU'S RESTAURANT IN		Inspection Time 14:25 - 16:25
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By JULIO L CORTEZ	FSC Julio L Cortez 12/10/24	

Placard Color & Score
YELLOW
80

RISK FACTORS AND INTERVENTIO	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						
K07 Proper hot and cold holding temperatures	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		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 PRACTICE	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		
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		X
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		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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## Comments and Observations

### Major Violations

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

**Inspector Observations: MAJOR: Red curry and orange curry measured to be 98F and 86F in prep unit by cookline. Per employee both were made this morning around 11AM(3.5 hours prior).**

**[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. 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] Operator VC&D curries. Operator placed newly cooked curries into ice bath for rapid cooling. Stir frequently for even cooling of curry.**

Follow-up By  
02/11/2020

#### MINOR:

**1) Cooked beef, cooked pork and cooked rice in walk in measured to be 89F, 91F and 118F. Per employee all items were cooked 1 hour prior. Cooked meats observed to be in large plastic containers with lid. Rice was in deep metal container stacked on previous day's rice. Previous day's rice measured to be 88F Cooked beef and pork in prep unit my cookline measured to be 101F and 98F. Per employee cooked 1 hour prior. Cooked meats were in deep metal containers. [CA]**

**[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. 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] Operator placed all cooked meats into smaller containers and left uncovered for rapid cooling. Operator VC&D previous day's rice and new rice from today was split into metal pans such that rice was no more than 2" thick.**

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: Raw chicken and cooked beef in open bags were in the same container with bags opened at the bottom with juices running out. [CA] Keep ready foods stored away from raw chicken to prevent cross contamination. Ensure raw meats are stored below ready to eat foods. [COS] Operator VC&D cooked beef.**

Follow-up By  
02/11/2020

### Minor Violations

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: Warewash sink missing thermal test stripes for high temperature under the counter dishwasher. [CA] Provide thermal test stripes for the high temperature dishwasher.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: Reach in freezer in back observed to be dripping water onto floor of dry storage area. [CA] Fix leak. Ensure reach in unit can dispose of condensation properly.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
Cooked shrimp	Cookline prep unit	41.00 Fahrenheit	
Green curry	Cookline prep unit	68.00 Fahrenheit	Per employee cooked about 3.5 hour prior
White rice	Walk in	88.00 Fahrenheit	
Tofu	Cookline prep unit	41.00 Fahrenheit	
Cooked beef	Cookline prep unit	101.00 Fahrenheit	Per employee cooked 1 hour prior
Cooked pork	Cookline prep unit	98.00 Fahrenheit	Per employee cooked 1 hour prior
Brown rice	Rice cooker	139.00 Fahrenheit	
White rice	walk in	118.00 Fahrenheit	
Eggs	Walk in	38.00 Fahrenheit	
Bean sprouts	Cookline prep unit	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Rinse cycle	under counter dishwasher	160.00 Fahrenheit	
orange curry	Cookline prep unit	86.00 Fahrenheit	
Raw chicken	Back prep unit	39.00 Fahrenheit	
Sauteed eggplants	Cookline prep unit	55.00 Fahrenheit	Per employee cooked about 3 hours prior.
Yellow curry	Cookline prep unit	124.00 Fahrenheit	Per employee cooked about 30-45 minutes prior.
Warm water	Handwash sink	100.00 Fahrenheit	
White rice	Rice cooker	167.00 Fahrenheit	
Cooked pork	Walk in	89.00 Fahrenheit	
Raw beef	Walk in	39.00 Fahrenheit	
Red curry	Cookline prep unit	98.00 Fahrenheit	
Cooked beef	Walk in	91.00 Fahrenheit	

## Overall Comments:

**Report was emailed to operator.**

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 **2/20/2020**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



**Received By:** Julio  
Manager

**Signed On:** February 06, 2020