

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 FA0284955 - KHUN YING THAI CUISINE		Site Address 7048 SANTA TERESA BL, SAN JOSE, CA 95139		Inspection Date 01/30/2024	
Program PR0427253 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VARANAND KROMWANAKON		Inspection Time 13:30 - 15:30
Inspected By RAYMOND CHUNG	Inspection Type ROUTINE INSPECTION		Consent By SATIYA RACHOKAN	FSC Varanond Kromwangkon 07/17/2026	

Placard Color & Score
RED
81

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						
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						
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		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
K30 Food storage: food storage containers identified	X	
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	X	
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	X	
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

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

Inspector Observations:

1. Observed active cockroach infestation in the kitchen. Several live cockroaches found walking in the kitchen. Cockroach monitoring traps were set up throughout the kitchen and front service area and all had live and dead cockroaches. [corrective action] Work with pest control technician to eliminate cockroaches from this facility.

2. Observed 10+ dead cockroaches at the cook line. [corrective action] Remove all the dead cockroaches and sanitize the surface.

Minor Violations

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

Inspector Observations:

At hand sink located at the front service counter, paper towel dispenser was not available and soap was stored in a plastic to go container. [corrective action] Install a soap and paper towel dispenser near this hand sink and keep the dispensers stocked.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Observed couple cans of "Raid" insecticide in the kitchen near the water heater. [corrective action] Do not use household insecticides in a food facility. Use only insecticides that are meant for commercial use or provide professional pest control service.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Bulk storage containers were not labeled. [corrective action] Label the containers as to contents (salt, sugar, MSG, etc).

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Observed knives stored in crevice between prep refrigerator and prep table. [corrective action] Do not store knives in the crevice. Store knives on a cleanable surface, such as a container or wall mounted magnet.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Heavy grease accumulation on the floor behind cooking equipment. [corrective action] Thoroughly clean the cook line to remove grease.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
cooked rice	3-door reach-in cooler	35.00 Fahrenheit	
hot water	prep sink	138.00 Fahrenheit	
par cooked beef	prep unit	39.00 Fahrenheit	
hot water	3-compartment sink	138.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
cooked chicken	prep unit	31.00 Fahrenheit	
red curry (reheat)	stove	175.00 Fahrenheit	
egg plant & pork (cook temp)	from the wok	175.00 Fahrenheit	
egg roll	3-door reach-in freezer	-15.00 Fahrenheit	
tofu	prep unit	35.00 Fahrenheit	

Overall Comments:

This facility is closed due to active cockroach infestation. Perform thorough cleaning of kitchen and clean and sanitize all food contact surfaces (forks, spoons, knives, plates, etc). Contact pest control company to help eliminate cockroaches. Call Raymond Chung for a follow-up inspection when facility is cleaned and there are no more cockroaches at (408) 461-0782.

This report was reviewed with the owners, Varanand Kromwanakon and Satiya Rachokan.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **2/13/2024**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Khwanta Thatthong
Employee

Signed On: January 30, 2024