

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 FA0205540 - THAI SPICE		Site Address 1102 BIRD AV 10, SAN JOSE, CA 95125		Inspection Date 04/01/2025	
Program PR0304921 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name THAI SPICE WILLOW GLEN, I		Inspection Time 11:55 - 13:20
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By JUTHAPORN MAKMONTA	FSC SUNISA PICHAYAPHINYO 10/31/2027		

Placard Color & Score
GREEN
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						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		
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records	X						S
K09 Proper cooling methods			X				N
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		
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	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		
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: Inside the prep inserts in the cooking area: measured internal temperature of cooked chicken, pork, and shrimp to be 48 - 53F. Food exceeded the top level of the prep inserts. Employees stated food had been held for 30 minutes.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above. Do not over-fill prep inserts.

[COS] Employee placed foods into the reach-down section of the prep unit (note: ambient temperature of prep unit measured 41F).

REPEAT VIOLATION

Minor Violations

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

Inspector Observations: Observed a mug stored inside the handwash sink near the cookline.

[CA] Do not store items inside handwash sinks. Handwash sinks must be unobstructed and used for handwashing only (no rinsing, etc).

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

Inspector Observations: Observed items being improperly cooled:

1. Green curry in tall metal pots approximately 6 inches tall in rear storage area
2. Sticky rice in plastic wrap in rear storage area
3. Cooked pork inside plastic container with lid on inside walk-in refrigerator

[CA] Whenever food has been prepared or heated so that it becomes PHF, it shall be rapidly cooled:

- From 135°F to 70°F in 2 hours, AND
- From 70°F to 41°F in 4 hours

Potentially hazardous foods must be rapidly cooled using one or more of the following methods:

- Placing the food in shallow pans
- Separating the food into smaller or thinner portions (maximum 2 inches thick for thick foods, 3 inches for thin liquids)
- Using rapid cooling equipment
- Using containers that facilitate heat transfer
- Adding ice as an ingredient
- Using ice paddles
- Inserting appropriately designed containers in an ice bath and stirring frequently

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 grey mold-like substance on the white baffle inside the ice machine.

[CA] Keep the ice machine clean.

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 plastic to-go container cups used as scoops inside bulk food containers.

[CA] Use approved scoops with handles to help prevent contamination.

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Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
RED CURRY	SHELF NEAR COOKLINE	145.00 Fahrenheit	
HOT WATER	2-COMPARTMENT SINK	120.00 Fahrenheit	
GREEN CURRY	METAL POTS, REAR STORAGE	145.00 Fahrenheit	COOLING
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
TOFU, EGGS	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
RICE	RICE WARMER	150.00 Fahrenheit	
COOKED PORK, CHICKEN, SHRIMP	PREP INSERTS	53.00 Fahrenheit	48 - 53F

Overall Comments:

- *Observed TPHC time markings for noodles and raw bean sprouts next to cookline.*
- *Ensure all employees are able to easily access a metal probe thermometer for measuring internal food temperatures.*
- *Food must be cooled to 41F and below before placing into prep inserts.*
- *Repeat violations may result in enforcement action, including office hearings.*

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 **4/15/2025**. 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



Received By: Juthaporn Makmonta
GM

Signed On: April 01, 2025