

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 FA0257246 - MUST BE THAI AND BAR		Site Address 18 N SAN PEDRO ST, SAN JOSE, CA 95110		Inspection Date 03/25/2026		Placard Color & Score GREEN 79		
Program PR0376070 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JUST ANOTHER THAI LLC		Inspection Time 14:10 - 15:45			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By THALIA				FSC

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	X			S
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		X			
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered							
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		
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	X	

OFFICIAL INSPECTION REPORT

Facility FA0257246 - MUST BE THAI AND BAR	Site Address 18 N SAN PEDRO ST, SAN JOSE, CA 95110	Inspection Date 03/25/2026
Program PR0376070 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JUST ANOTHER THAI LLC	Inspection Time 14:10 - 15:45
K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations:

Facility is vacuum sealing PHFs for longer than 48 hours without a California Department of Public Health approved HACCP.

[CA] The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method.

[COS] Items that were marked to be stored for longer than 48 hours were opened and discarded. Items marked for less than 48 hours were opened. See VC&D report.

Minor Violations

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

Inspector Observations:

The handwash sink near the warewashing area was missing paper towels.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.

[SA] PIC provided a stack of paper towels as the dispenser fell from the wall.

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

Inspector Observations:

Facility was cooling down pork in preportioned plastic bags that were stored on top of each other.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

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

Inspector Observations:

The handwash station near the kitchen entrance lacked hot water.

Note: Per staff, the hot water dispenser was leaking so they turned off the hot water to the handwash sink.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

Restroom handwash stations lack a handwash reminder sign.

[CA] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.

K48 - 2 Points - Plan review unapproved; 114380

OFFICIAL INSPECTION REPORT

Facility FA0257246 - MUST BE THAI AND BAR	Site Address 18 N SAN PEDRO ST, SAN JOSE, CA 95110	Inspection Date 03/25/2026
Program PR0376070 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JUST ANOTHER THAI LLC	Inspection Time 14:10 - 15:45

Inspector Observations:

Facility has added a Waring vacuum chamber machine without going through plan check.

Follow-up By
04/01/2026

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Submit plans for the unit within 7 days or remove from premises.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Water	Three Compartment Sink	120.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Rice	Rice Cooker	150.00 Fahrenheit	
Ribeye	Prep Cooler - Bottom	40.00 Fahrenheit	
Chicken	Prep Cooler	40.00 Fahrenheit	
Meatball	Prep Cooler - Bottom	40.00 Fahrenheit	
Shortrib	Final Cook	140.00 Fahrenheit	
Rice Noodles	Walk in Cooler	37.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher - Bar	50.00 PPM	
Shrimp Cake	Undercounter Freezer	20.00 Fahrenheit	
Rice	Walk in Cooler	38.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Water	Rice Serving Utensil Holder	140.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher - Kitchen	50.00 PPM	
Pork Soup	Stove	140.00 Fahrenheit	

Overall Comments:

Note:

- This is the first routine inspection after plan check. Plan check final items were observed to be completed (install soap and paper towel dispensers, caulk around equipment at bar).

- Ensure to obtain food handler cards for staff within 30 days of opening date.

- Ensure to obtain a food safety certificate within 60 days of opening date.

- Facility has a dry storage room outside near the trash bins. No food or food related equipment shall be stored here.

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 **4/8/2026**. 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: Thalia
Owner
Signed On: March 25, 2026