

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 FA0207473 - LANNA THAI		Site Address 2043 CAMDEN AV, SAN JOSE, CA 95124		Inspection Date 09/22/2025	
Program PR0307497 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LANNA THAI LLC		Inspection Time 12:20 - 14:00
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By KEVIN (M), CARRIE & MAN (C)	FSC Wilasinee Tipcharoen 9/1/29		

Placard Color & Score

GREEN
82

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									S
K07	Proper hot and cold holding temperatures			X							
K08	Time as a public health control; procedures & records		X				X				N
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										
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									X	
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Observed the following PHFs under time as a public health control (TPHC) without time marks at the cooks line: cooked brocolli, cooked eggplant, noodle, shell eggs, soft tofu and fried tofu. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] Operator directed to time mark PHFs.*

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *1. Measured container of bean sprouts holding between 46F - 48F in 1 door cold top at cooks line.*

2. Measured the following PHFs holding between 46F - 49F in 3 cold top: raw fish, raw shrimp and mussel. Per operator, PHFs placed in unit for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

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: *Found black like substance on two yellow cutting boards. [CA] Routinely clean, if unable to remove black marking, replace cutting board.*

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

Inspector Observations: *Found several chemical containers (raid etc) stored above canned foods on shelving at corner area near exterior door. [CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. Relocate chemicals away from food items.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *1. Found mopping equipment stored directly in mop sink. Mop rack is provided. [CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.*
2. Found employee jacket stored on a rack at mop sink. Locker is provided on site. [CA] Relocate employee personal item to locker.
3. Found gaps greater than 1/4 inch at exterior screen door. [CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

Item	Location	Measurement	Comments
cooked broccoli	counter @ cooks line	97.00 Fahrenheit	Under TPHC. No time marker observed. COS-sticker with time posted.
chlorine	dish machine	50.00 PPM	
cooked beef	3 door cold top	61.00 Fahrenheit	process of cooling
fried tofu	counter @ cooks line	84.00 Fahrenheit	Under TPHC. No time marker observed. COS-sticker with time posted.
yellow curry	warmer unit	164.00 Fahrenheit	
raw shrimp	3 door cold top	46.00 Fahrenheit	
meat	3 door upright	41.00 Fahrenheit	
warm water	handsink (front, prep & 2RR)	100.00 Fahrenheit	
cooked eggplant	counter @ cooks line	95.00 Fahrenheit	Under TPHC. No time marker observed. COS-sticker with time posted.
raw fish	3 door cold top	49.00 Fahrenheit	
soft tofu	counter @ cooks line	64.00 Fahrenheit	Under TPHC. No time marker observed. COS-sticker with time posted.
raw chicken skewers	2 door reach in	41.00 Fahrenheit	
bean sprouts	1 door reach in	41.00 Fahrenheit	
bean sprouts	1 door cold top	46.00 Fahrenheit	between 46F - 48F
mussel	3 door cold top	46.00 Fahrenheit	
dumpling	1 door reach in (F)	6.80 Fahrenheit	
hot water	warewash/(2x) 1-comp	120.00 Fahrenheit	
cooked pork	3 door cold top	50.00 Fahrenheit	process of cooling
meat	2 door upright (F)	9.80 Fahrenheit	
brown rice	rice cooker	153.00 Fahrenheit	
shell eggs	counter @ cooks line	83.00 Fahrenheit	Under TPHC. No time marker observed. COS-sticker with time posted.
noodles	counter @ cooks line	75.00 Fahrenheit	under time as a public health control (TPHC). No time marker observed. COS-sticker with time posted.

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 **10/6/2025**. 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: Kevin Singard
Manager
Signed On: September 22, 2025