

# 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

<b>Facility</b> FA0284955 - KHUN YING THAI CUISINE		<b>Site Address</b> 7048 SANTA TERESA BL, SAN JOSE, CA 95139		<b>Inspection Date</b> 07/29/2024		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>66</b> </div>		
<b>Program</b> PR0427253 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> VARANAND KROMWANAKON		<b>Inspection Time</b> 11:15 - 13:30			
<b>Inspected By</b> GINA STIEHR		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> SATIYA RACHOKAN				<b>FSC</b> Varanond Kromwangkon 07/17/2026

  

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					N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		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	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:** No paper towels at kitchen handwash sink. Handwash sink was blocked by rack of equipment. Handwash sink is also heavily leaking. [CA] Provide soap and paper towels at all handwash sinks at all times. Keep handwash sink clear and accessible at all times for staff to use. Repair sink by 8/2/24. [COS/SA] PIC refilled paper towels during time of inspection and relocated the equipment rack. PIC will have staff use front handwash sink as a temporary solution until the main kitchen handwash sink can be repaired.

Follow-up By  
08/01/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** Observed potentially hazardous food located in the food prep cold hold unit that measured in the temperature danger zone (cooked chicken 46F, mussel 45F). Also, observed raw shell eggs next to the cookline that measured at 76F. According to staff, the eggs were put out around 30 minutes prior. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair, adjust or replace unit to properly cold hold. [COS] PIC voluntarily discarded the chicken and mussels. The eggs were put into the reach-in cooler to quickly cool back down.

Follow-up By  
08/01/2024

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

**Inspector Observations:** Observed cooked eggplant that, according to staff, was cooked yesterday and double stacked in the food prep cold hold unit overnight. The cooked eggplant measured at 51F. [CA] Ensure PHFs are properly cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. Use rapid cooling methods such as frequent stirring, separating to smaller portions, laying food out on shallow pan, ice bath, ice paddle, and/or ice as an ingredient. Discontinue double stacking inserts in the food prep cold hold unit. Discontinue cooling PHFs in the food prep cold hold unit (use top shelf of reach-in cooler). [COS] PIC voluntarily discarded the cooked eggplant.

Follow-up By  
08/01/2024

### Minor Violations

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, 114125(b), 114141

**Inspector Observations:** Chlorine in mechanical warewash machine measured at 25ppm. [CA] Ensure chlorine concentration measures at 50ppm in mechanical warewash machine.

Follow-up By  
08/01/2024

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** Observed several dead cockroaches throughout the facility. Also observed cockroach droppings on wells under shelving units. [CA] Facility must do a deep cleaning and remove all dead cockroaches and remove/clean/sanitize cockroach droppings on wall. Recommend continuing to work with professional pest control.

Follow-up By  
08/01/2024

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 customers utensils pointed upwards. [CA] Store customer utensils with handles pointing upwards.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:** Observed 2 lights under hood to not be working. [CA] Repair/replace lights.

### Performance-Based Inspection Questions

- Needs Improvement - Proper cooling methods.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

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## Measured Observations

Item	Location	Measurement	Comments
mussel	food prep cold hold	45.00 Fahrenheit	
chicken	food prep cold hold	46.00 Fahrenheit	overfilled
hot water	food prep sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
raw chicken	reach-in	41.00 Fahrenheit	
raw chicken	food prep cold hold	41.00 Fahrenheit	
chicken	reach-in	36.00 Fahrenheit	
shrimp	food prep cold hold	43.00 Fahrenheit	
rice	hot hold	135.00 Fahrenheit	
chlorine	warewash machine	25.00 PPM	
raw shell eggs	next to cookline	76.00 Fahrenheit	
soup	reach-in	38.00 Fahrenheit	
eggplant	food prep cold hold unit	51.00 Fahrenheit	cooked last night; insert with eggplant was double stacked
milk	reach-in	37.00 Fahrenheit	

## 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 **8/12/2024**. 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.

## 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: Satiya Rachokan  
Owner  
Signed On: July 29, 2024