

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 FA0253945 - THAI LOVERS | | Site Address 1111 STORY RD 1009, SAN JOSE, CA 95122 | | Inspection Date 01/06/2022 | |
| Program PR0370021 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name THAI LOVERS LLC | | Inspection Time 14:20 - 15:00 |
| Inspected By HENRY LUU | | Inspection Type FOLLOW-UP INSPECTION | | Consent By LOI QUACH | |

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| Placard Color & Score GREEN N/A |
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Comments and Observations

Major Violations

Cited On: 01/04/2022

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

Compliance of this violation has been verified on: 01/06/2022

Cited On: 01/04/2022

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

Compliance of this violation has been verified on: 01/06/2022

Minor Violations

Cited On: 01/04/2022

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

Compliance of this violation has been verified on: 01/06/2022

Measured Observations

| Item | Location | Measurement | Comments |
|------------------|--------------------------|-------------------|------------|
| Curry | Two-door merchandiser | 38.00 Fahrenheit | |
| Raw shelled eggs | Preparation refrigerator | 41.00 Fahrenheit | |
| Cut tomatoes | Preparation refrigerator | 41.00 Fahrenheit | Top insert |
| Raw fish | Merchandiser | 38.00 Fahrenheit | |
| Cooked rice | Rice warmer | 163.00 Fahrenheit | |
| Cooked shrimp | Preparation refrigerator | 39.00 Fahrenheit | Top insert |
| Hot water | Three-compartment sink | 122.00 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 **1/20/2022**. 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: Loi Quach
 Manager

Signed On: January 06, 2022

Comment: No signature obtained due to COVID surge.