

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 01/04/2023
Program PR0370021 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name THAI LOVERS LLC	Inspection Time 13:30 - 14:15
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By LOI	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 12/27/2022

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

Compliance of this violation has been verified on: 12/30/2022

Cited On: 12/27/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 12/30/2022

Cited On: 01/04/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *One live cockroach observed between the wall and fire extinguisher conduit line on the right side directly above the back entrance of the facility. One live cockroach observed crawling on floor from the food preparation table to the food preparation refrigerator. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. [COS] Employee abated cockroaches.*

Follow-up By
01/06/2023

Minor Violations

Cited On: 12/30/2022

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

This violation found not in compliance on 01/04/2023. See details below.

Cited On: 01/04/2023

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

Inspector Observations: *Multiple PHF items maintained at the food preparation refrigerator measures as follows:*

- Cooked chicken at the top insert measured at 60F.
- Cooked shrimp at the top insert measured at 50F.
- Diced tomatoes at the top insert measured at 45F.

Follow-up By
01/06/2023

Per employee, all items were prepared less than two hours prior. Ambient temperature of the refrigerator measured at 45F. Per owner, a technician has serviced the unit and measured the refrigerator at 40F.

[CA] Ensure all PHF items are maintained at 41F or below. Discontinue cooling PHF items at the top insert of the food preparation refrigerator. [COS] Employee relocated PHF items into the sliding door merchandiser refrigerator to immediately cool.

Cited On: 12/30/2022

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

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K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

This violation found not in compliance on 01/04/2023. See details below.

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Inspector Observations: Ambient temperature of the food preparation refrigerator measured at 45F. Ambient temperature of the three-door upright refrigerator measured at 49F. [CA] Ensure all refrigerator units are able to maintain cold PHF at 41F or below.

**Follow-up By
01/06/2023**

Measured Observations

N/A

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 **1/18/2023**. 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
Owner

Signed On: January 04, 2023