

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 01/06/2023
Program PR0370021 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name THAI LOVERS LLC	Inspection Time 15:45 - 16:30
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

Compliance of this violation has been verified on: 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)

Compliance of this violation has been verified on: 01/06/2023

Cited On: 01/04/2023

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

Compliance of this violation has been verified on: 01/06/2023

Cited On: 12/30/2022

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

Compliance of this violation has been verified on: 01/06/2023

Cited On: 12/30/2022

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 01/06/2023. See details below.

Cited On: 01/04/2023

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 01/06/2023. See details below.

Cited On: 01/06/2023

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

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Inspector Observations: *Ambient temperature of the food preparation refrigerator measured at 47F at the to inserts and 44F to 46F inside. Per owner, the unit was serviced this morning, however a minor leak was discovered by the technician. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.*

Measured Observations

Item	Location	Measurement	Comments
Ambient	Three-door upright refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	120.00 Fahrenheit	

Overall Comments:

- On-site for second follow-up to verify compliance of:
 - K07 - Hot and cold holding temperatures.
 - K23M - Rodents, insects, birds, or animals in facility.
 - K35 - Equipment, utensils - in good repair.
- Facility has corrected K23M. No new activity observed. Areas noted with rodent droppings have been cleaned.
 - Continue to clean and maintain facility to prevent harboring of vermin.
- Food preparation refrigerator still measured out of temperature and is still being repair. Discontinue storing any PHF items inside the food preparation refrigerator until unit is repair and able to maintain PHF at 41F or below.
 - Per owner, PHF items maintained inside the refrigerator were prepared less than 2 hours prior and that quality is diminished if temperature is too cold prior to cooking.
 - Consider using Time as Public Health Control (TPHC).
 - TPHC written procedures were provided and reviewed with owner.
 - Prior to placing any PHF items inside the preparation refrigerator, ensure ambient temperature is measured at least 41F or below.
 - Cooked chicken and cooked shrimp were placed on timer and will be discarded after 4 hours.

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 1/20/2023. 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 06, 2023