

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0255888 - THAI BANGKOK CUISINE		Site Address 21670 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 11/26/2024	
Program PR0373672 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name STEVEN DOTY & WARVNYA I		Inspection Time 13:40 - 15:20
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By EDDIE PADTHAISONG	FSC Not Available		

Placard Color & Score
GREEN
92

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

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food safety manager's certificate unavailable upon request. [CA] Ensure a valid food safety manager's certificate is obtained and posted within the facility.

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

Inspector Observations: In the sliding 2 door reach in refrigerator, measured tofu and milk at 45F. [CA] Ensure potentially hazardous foods are held cold at 41F or below. [SA] Operator moved potentially hazardous foods in the 2 door reach in refrigerator to nearby fully-functioning refrigeration to facilitate proper holding temperatures.

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: In the kitchen area, at the handwash station, observed a mortar and pestle stored in the handwash sink basin. [CA] Ensure clean equipment and utensils are properly stored to prevent contamination. [SA] Operator moved mortar and pestle to warewash sink for warewashing.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
yellow curry	2 door prep unit	40.00 Fahrenheit	
green curry	2 door prep unit	40.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked eggplant	2 door prep unit	41.00 Fahrenheit	
hot water	2 compartment sink	120.00 Fahrenheit	
rice noodle	2 door prep unit	41.00 Fahrenheit	
cooked chicken	3 door reach in refrigerator	38.00 Fahrenheit	
tofu	sliding 2 door reach in refrigerator	45.00 Fahrenheit	
chlorine sanitizer	warewash machine	100.00 PPM	
milk	sliding 2 door reach in refrigerator	45.00 Fahrenheit	
cooked chicken satay	3 door reach in refrigerator	38.00 Fahrenheit	
cooked chicken	2 door prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
raw shelled eggs	2 door prep unit	41.00 Fahrenheit	
cream cheese	sliding 2 door reach in refrigerator	45.00 Fahrenheit	pasteurized/sealed package

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 **12/10/2024**. 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.

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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: EDDIE PADTHAISONG
LEAD

Signed On: November 26, 2024