

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 FA0204016 - SHANA THAI RESTAURANT		Site Address 311 MOFFETT BLA, MOUNTAIN VIEW, CA 94043	Inspection Date 01/22/2025
Program PR0305570 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name TANTIPONGVASINM CHOTIP	Inspection Time 13:15 - 13:45
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By NITHAYA (C)	

Placard Color & Score GREEN N/A
--

Comments and Observations

Major Violations

Cited On: 01/15/2025

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

Compliance of this violation has been verified on: 01/22/2025

Minor Violations

Cited On: 01/15/2025

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 01/22/2025

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
flat noodle	walk-in	52.00 Fahrenheit	diligent prep
warm water	handsink (prep & 2RR)	100.00 Fahrenheit	sensor replaced with water knob in both restroom.
chicken	cooks line	92.00 Fahrenheit	under TPHC, time marked.
hot water	1-comp	120.00 Fahrenheit	
flat noodle	cooks line	62.00 Fahrenheit	under time as a public health control (TPHC). sticker time marked,
noodle	cooks line	79.00 Fahrenheit	under TPHC, time marked
tofu	cold inserts @ cooks line	41.00 Fahrenheit	

Overall Comments:

Upon follow-up inspection, measured potentially hazardous foods (PHFs) cold held at or below 41F and hot held at or above 135F. Observed PHFs sitting at cooks like with sticker time mark. Measured warm water at 100F at both restroom. Operator replaced sensor system with water knob for hand wash sink in both restroom.

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 **2/5/2025**. 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: Nittaya Nitipreecha
 Chef

Signed On: January 22, 2025