

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 FA0284955 - KHUN YING THAI CUISINE | | Site Address 7048 SANTA TERESA BL, SAN JOSE, CA 95139 | Inspection Date 08/07/2024 |
| Program PR0427253 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | Owner Name VARANAND KROMWANAKON | Inspection Time 12:00 - 12:30 |
| Inspected By JENNIFER RIOS | Inspection Type FOLLOW-UP INSPECTION | Consent By SATYA RACHOKAN | |

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/29/2024

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

Compliance of this violation has been verified on: 08/01/2024

Cited On: 07/29/2024

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

Compliance of this violation has been verified on: 08/07/2024

Cited On: 08/01/2024

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

Compliance of this violation has been verified on: 08/07/2024

Cited On: 07/29/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 08/01/2024

Cited On: 08/01/2024

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Compliance of this violation has been verified on: 08/07/2024

Cited On: 08/01/2024

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

Compliance of this violation has been verified on: 08/07/2024

Minor Violations

Cited On: 07/29/2024

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Compliance of this violation has been verified on: 08/07/2024

Cited On: 07/29/2024

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

Compliance of this violation has been verified on: 08/07/2024

Cited On: 08/07/2024

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

Inspector Observations: Observed several dead cockroaches behind preparation unit, refrigerator and on wall next to storage in front. No live cockroaches observed. Reviewed pest control reports. [CA] Clean and sanitize areas of dead cockroaches. Maintain facility free of cockroaches.

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Measured Observations

| Item | Location | Measurement | Comments |
|----------------|---------------------|------------------|----------|
| Cooked chicken | Preparation unit | 40.00 Fahrenheit | |
| Chlorine | Mechanical warewash | 50.00 PPM | |
| raw chicken | Preparation unit | 38.00 Fahrenheit | |

Overall Comments:

This is a charged follow up inspection to the Routine Inspection conducted on 07/29/3034 and the first follow up conducted on 08/01/2024.

Major violations have been corrected. However, continue to monitor for cockroaches, continue pest control treatments.

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 **8/21/2024**. 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.

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: Satya Rachokan
Owner
Signed On: August 07, 2024