

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 FA0205540 - THAI SPICE		Site Address 1102 BIRD AV 10, SAN JOSE, CA 95125	Inspection Date 08/03/2026
Program PR0304921 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name THAI SPICE WILLOW GLEN, I	Inspection Time 14:15 - 15:20
Inspected By ANABELLE GARCIA	Inspection Type LIMITED INSPECTION	Consent By BENJAMIN LY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: *In the 3 door prep cooler insert, cooked tofu in chili sauce measured 58F. Per operator, food item was stored in unit more than 4 hours prior.*

[CA] *Potentially hazardous foods shall be held cold at 41°F or below.*

[COS] *Food item was voluntarily discarded.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *1) No soap dispensers provided in restrooms. Hand pumps available for use.*

2) Paper towels stored outside of dispensers in the restrooms.

3) In the womens restroom, paper towel dispenser appears to be inoperable.

[CA] *Provide mounted soap dispensers. Ensure paper towels are stored within dispensers at all times to prevent contamination. Repair or replace paper towels dispenser in womens restroom.*

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, 14125(b), 114141

Inspector Observations: *Accumulation of mold like substance observed on interior panel of ice machine.*

[CA] *Routinely clean sanitize ice machine to prevent build up.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Expired chlorine sanitizer test strips.*

[CA] *Provide test strips to adequately measure the chlorine sanitizer concentration used during mechanical warewashing.*

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

Inspector Observations: *Damaged door gaskets observed on Beverage Air 2 door upright freezer.*

[CA] *Replace door gaskets and maintain in good condition.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Walk in cooler is lacking a hanging thermometer.*

[CA] *A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods. Place thermometer where it is easily visible while checking refrigerator temperature.*

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K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Faucet leak observed at janitorial sink.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Janitorial sink is lacking a mop rack.

**[Ca] Mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.
Provide a mop rack.**

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
water	2 comp prep sink	137.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
water	janitorial sink	155.00 Fahrenheit	
curry sauce	walk in cooler	41.00 Fahrenheit	
ambient	walk in cooler	36.00 Fahrenheit	
raw scallops	3 door prep cooler	35.00 Fahrenheit	
water	3 comp sink	140.00 Fahrenheit	
ice cream	top display freezer	21.00 Fahrenheit	IR
half and half	3 door under counter display cooler	39.00 Fahrenheit	IR
water	hand wash sinks	100.00 Fahrenheit	
raw fish	2 door upright freezer	3.00 Fahrenheit	IR
raw chicken satay	3 door prep cooler	39.00 Fahrenheit	
raw chicken	walk in cooler	33.00 Fahrenheit	
cooked tofu in chili sauce	3 door prep cooler - top insert	58.00 Fahrenheit	VC&D
water	restroom hand wash sinks	100.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW OWNER: Golden Summit Holdings

FACILITY NAME: Thai Spice

The applicant has completed the change of ownership application process for an Environmental Health Permit. The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2,281.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 09/01/2026 - 08/31/2027. This report serves as a temporary permit; however, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Okay to Operate.

Post permit in public view.

Structural Review inspection conducted on 08/03/2026.

Prior to the installation of any new equipment, submittal is required to Plan Check.

Plan check consultation hours are Monday – Friday: 730AM-10AM and afternoon by appointment only at address above.

Additional information on Plan Check Program is available at <http://www.ehinfo.org/>

Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impound. Unapproved

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equipment will not be allowed for use.

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date. Food Safety Manager Certificate and Food Handler cards shall be available for review.**

Facility shall notify district specialist should there be a change of number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

Facility is recommended to have professional pest control services.

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 8/17/2026. 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: Benjamin Ly
PIC
Signed On: August 03, 2026