

**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 FA0211244 - LAI RAI RESTAURANT		Site Address 974 LUNDY AV, SAN JOSE, CA 95133		Inspection Date 03/02/2026	
Program PR0303167 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TRUNG STEVEN NGUYEN AI		Inspection Time 17:15 - 17:45
Inspected By RAYMOND CHUNG	Inspection Type FOLLOW-UP INSPECTION	Consent By LINH TRAN			

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 02/21/2026

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, 14125(b), 114141

**Compliance of this violation has been verified on: 03/02/2026**

Cited On: 02/21/2026

K21 - 8 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: 02/25/2026**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
chlorine sanitizer	dishwasher	50.00 PPM	

**Overall Comments:**

*2nd follow-up inspection for routine inspection that was performed on 02/21/2026.*

*Per manager, technician adjusted machine and replaced all chemicals. Chlorine sanitizer measured 50 ppm at time of this inspection.*

*Manager had chlorine test strips on site. Manager was instructed to routinely check sanitizer to ensure proper operation of dishwashing machine.*

*This inspection to be charged 1 hour inspection time at approved hourly rate.*

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 **3/16/2026**. 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: Linh Tran  
 Manager  
 Signed On: March 02, 2026