

**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**

<b>Facility</b> FA0253945 - THAI LOVERS		<b>Site Address</b> 1111 STORY RD 1009, SAN JOSE, CA 95122		<b>Inspection Date</b> 01/04/2022	
<b>Program</b> PR0370021 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> THAI LOVERS LLC		<b>Inspection Time</b> 10:40 - 11:40
<b>Inspected By</b> HENRY LUU	<b>Inspection Type</b> RISK FACTOR INSPECTION	<b>Consent By</b> LOI	<b>FSC</b> Hue Tran 1/7/2022		

**Placard Color & Score**  
**YELLOW**  
**N/A**

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						N
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		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				N

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		
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

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

**Inspector Observations: Only hand wash station in kitchen obstructed with cardboard box on top of wash basin and food container barrel in front. [CA] Ensure hand wash station is unobstructed and fully accessible at all times. [COS] Employee relocated cardboard box.**

Follow-up By  
01/06/2022

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

**Inspector Observations: Plastic container of raw shelled eggs maintained out in ambient temperature measured at 79F. Per PIC, eggs are maintained out for approximately one or two hour during lunch rush and is then returned into refrigerator.**

Follow-up By  
01/06/2022

**Large plastic colander of cooked shrimp and cooked chicken, not in active preparation, maintained out in ambient temperature measured at 63F and 67F respectively. Per cook, food items were recently cooked and is to be portioned and refrigerated, but multiple orders came in.**

**Large bag of bean sprouts maintained inside three-door upright refrigerator near hand wash sink measured at 64F. Ambient temperature of refrigerator measured at 55F. Refrigerator is used to store whole produce.**

**[CA] Ensure all PHF are held cold at 41F or below, or hot at 135F or above. [COS] Employee returned eggs, shrimp, and chicken to refrigerators to immediately cool. Bean sprouts were relocated to another refrigerator.**

### Minor Violations

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

**Inspector Observations: Numerous dead cockroaches observed in the following areas:**

- On floor between dry storage shelf and two-door upright freezer.
- On cobwebs along walls next to water heater and water filtering system.
- On preparation table behind microwave.
- Inside sticky side of tape used to tape down fiber reinforced polymer (FRP) strip and walls above food preparation table across from cook line.

**No live activity was observed during inspection. [CA] Facility shall be kept free of pest. Remove all dead cockroaches. Clean and sanitize affected areas. Deep clean facility to eliminate food sources. Fill holes, cracks, and crevices throughout facility to prevent harboring of pest.**

Follow-up By  
01/06/2022

### Performance-Based Inspection Questions

- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - No rodents, insects, birds, or animals.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

### Measured Observations

Item	Location	Measurement	Comments
Raw beef	Merchandiser	40.00 Fahrenheit	
Hot water	Two-compartment sink	125.00 Fahrenheit	
Raw shrimp	Merchandiser	36.00 Fahrenheit	

### Overall Comments:

**A risk factor inspection is an inspection focusing on factors known to directly contribute to causing a foodborne illness. Structural issues and good retail practices were not assessed during this inspection.**

**Signature not obtained due to COVID-19 and social distancing parameters.**

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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 **1/18/2022**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control

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**Received By:** Loi  
PIC

**Signed On:** January 04, 2022

**Comment:** No signature obtained due to COVID surge.