

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 04/13/2023	
Program PR0427253 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VARANAND KROMWANAKON		Inspection Time 12:45 - 14:30
Inspected By RAYMOND CHUNG	Inspection Type ROUTINE INSPECTION		Consent By SATIYA RACHOKAN	FSC Varanond Kromwangkon 07/17/2026	

Placard Color & Score
GREEN
84

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

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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0284955 - KHUN YING THAI CUISINE	Site Address 7048 SANTA TERESA BL, SAN JOSE, CA 95139	Inspection Date 04/13/2023
Program PR0427253 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name VARANAND KROMWANAKON / SATIYA RACHO	Inspection Time 12:45 - 14:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

Hot & sour soup was hot holding on grill but not completely above the flame. Soup measured at 105F. [corrective action] Ensure all food items hot holding on the grill and stove are held directly above flame. Food must be hot held at 135F or above. [correction] Soup was placed on the stove to reheat.

Minor Violations

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

Inspector Observations:

At hand sink located at front service counter, paper towels were stored outside of the dispenser and hand soap was held in a plastic to go container. [corrective action] Store soap and paper towels inside of a dispenser.

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:

Chlorine sanitizer from the dishwasher measured at 0 ppm. [corrective action] Repair the dishwasher so that equipment can be sanitized by a final chlorine rinse of 50 ppm. [correction] Autochlor technician arrived at time of this inspection and repaired the dishwasher.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Bulk storage containers for rice, sugar, and MSG were not labeled. [corrective action] Provide a label for each container.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
pad thai w/ shrimp (cook temp)	from the wok	180.00 Fahrenheit	
fresh rice noodle	2-door reach-in cooler	40.00 Fahrenheit	
raw chicken (defrosting)	2-door reach-in cooler	30.00 Fahrenheit	
par cooked beef	prep unit	38.00 Fahrenheit	
egg roll	2-door reach-in freezer	6.00 Fahrenheit	
chicken	3-door reach-in freezer	2.00 Fahrenheit	
cooked rice	3-door reach-in cooler	38.00 Fahrenheit	
chlorine sanitizer	dishwasher	0.00 PPM	
par cooked chicken	prep unit	37.00 Fahrenheit	
tofu	prep unit	36.00 Fahrenheit	
yellow curry	grill	159.00 Fahrenheit	
hot water	3-compartment sink	137.00 Fahrenheit	
hot & sour soup	grill	105.00 Fahrenheit	
eggs	3-door reach-in cooler	42.00 Fahrenheit	
chicken soup	stove top	208.00 Fahrenheit	

Overall Comments:

Observed rhizomes in glass jars that were past the "best before date" of 12/15/2022. Recommend replacing this product with ones that are within the "best before date".

OFFICIAL INSPECTION REPORT

Facility FA0284955 - KHUN YING THAI CUISINE	Site Address 7048 SANTA TERESA BL, SAN JOSE, CA 95139	Inspection Date 04/13/2023
Program PR0427253 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name VARANAND KROMWANAKON / SATIYA RACHOKAN	Inspection Time 12:45 - 14:30

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 **4/27/2023**. 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: Satiya Rachokan
Owner

Signed On: April 13, 2023