

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 FA0204929 - THAIPHOON RESTAURANT		Site Address 543 EMERSON ST, PALO ALTO, CA 94301	Inspection Date 01/25/2023
Program PR0305768 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name BANGKOK INTERNATIONAL,	Inspection Time 10:45 - 11:15
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By TOM	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 01/23/2023

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

Compliance of this violation has been verified on: 01/25/2023

Cited On: 01/23/2023

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

Compliance of this violation has been verified on: 01/25/2023

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Tom yum soup	Reach-in cooler	40.00 Fahrenheit	
Rice noodles	Ice bath	37.00 Fahrenheit	
Flat rice noodles	Ice bath	38.00 Fahrenheit	

Overall Comments:

Follow-up for routine conducted on 1/23/23.

Verified that all major violations are still in compliance.

Soap dispenser is mounted to the wall at the designated handwash sink by warewashing.

Potentially hazardous foods are placed on ice baths or held in the reach-in cooler.

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 **2/8/2023**. 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: Tom
 Manager
 Signed On: January 25, 2023