

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 FA0286915 - THAIBODIA	Site Address 2200 S BASCOM AV, CAMPBELL, CA 95008	Inspection Date 07/30/2021
Program PR0430298 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MR. CHAU'S RESTAURANT II	Inspection Time 09:50 - 10:20
Inspected By MELISSA GONZALEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By JULIO LOPEZ-CORTEZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/29/2021

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 07/30/2021

Cited On: 07/29/2021

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 07/30/2021

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up inspection conducted for routine inspection dated 7/29/21 that resulted in closure due to cockroaches present within facility.

Observations:

**K23 - Per PIC, facility has been cleaned and sanitized in the storage area, as well as the entire food prep area. PIC states he has not seen activity since yesterday during inspection. All sealed, pre-packaged foods have been cleaned and containers sanitized as well for canned and glass food containers. PIC states pest services were not conducted last night because they were here on 7/13/21 and pest control conducting fogging/ deep treatment. No live cockroach activity observed in storage or food prep area. No dead cockroaches found within facility as well as any evidence that vermin is still present. PIC states pest services are conducted monthly and he will continue to monitor area and alert pest services if vermin activity is present.*

**K05 - Since food facility is not allowed to conduct food preparation while closed, unable to observed handwashing compliance. Discuss with PIC important of handwashing when switching tasks from non-food prep to food preparation, as well as other circumstances where handwashing is required.*

**Major violations have been corrected. Facility is approved to re-open and conduct food preparation. Placard changed to green.*

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 **8/13/2021**. 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.

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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: JULIO LOPEZ-CORTEZ
PIC

Signed On: July 30, 2021