

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 FA0268080 - TARAH THAI KITCHEN		Site Address 1163 LINCOLN AV, SAN JOSE, CA 95125		Inspection Date 07/02/2026		Placard Color & Score GREEN 75		
Program PR0395614 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TARAH THAI LLC		Inspection Time 12:30 - 14:15			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By ANNA, AWN & PATWIT				FSC Wilasinee Tipcharoen 9/1/29

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	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				

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	X	
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	X	
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	X	
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	X	
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

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

Inspector Observations: Measured the following PHFs holding between 70F - 132F at cooks line and warmer unit for less than 4 hours: shell eggs, cooked noodles, yellow curry, green curry, red curry and cooked egg plants. [CA] Maintain all PHFs cold held at or below 41F. [SA] Operator opted to used time as a public health control (TPHC) for PHFs at cooks line. [COS] Operator directed to reheat PHFs in warmer unit to 165F.

Minor Violations

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

Inspector Observations: Found hand wash station near warewash area blocked box empty card board boxes. Note: Another hand wash station located at cooks line. [CA] Ensure hand wash station is accessible at all times. [COS] Operator relocated card board boxes, hand wash station accessible.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured warm water holding at 92F in women's restroom hand wash station. Hand wash sink is under sensor system. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F- 108F. [SA] Employees shall wash their hands upon entering kitchen.

Note: This is a shared restroom with entire building.

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

Inspector Observations: Found a few flies in the warewash area. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: 1. Found containers of marinated raw chicken stored over diced produce in 2 door upright. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.
2. Found several containers of dry spices and a container with liquid stored at hand wash sink cooks line and found straws and wine bottom stored next to hand wash station near cash register. [CA] Ensure hand wash station is accessible at all times.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Found an electric fryer (Avantico) on counter top not under mechanical exhaust hood. [CA] Discontinue using fryer unit unless device is relocated to be under the hood system.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1. Found leaking faucet at hand wash sink located at cooks line when water knob is off. [CA] Secure leak.
2. Found 1-compartment sink hot water valve off at the time of inspection. [CA] Cold/hot water shall be provided at all times. [COS] Operator turned on hot water valve, observed water unable to shut off.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Found several items stored in mop sink blocking access. [CA] Ensure mop sink is accessible at all times.

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Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
warm water	handsink (cookline, warewash, cashier)	100.00 Fahrenheit	
red curry	warmer	93.00 Fahrenheit	for less than 4 hours. COS-reheat to 165F
raw shrimp	3 door cold top	39.00 Fahrenheit	
yellow curry	warmer	103.00 Fahrenheit	between 103F - 132F for less than 4 hours. COS-reheat to 165F
hot water	warewash/1-comp	120.00 Fahrenheit	
curry	stove top	162.00 Fahrenheit	
chicken	stove top	157.00 Fahrenheit	
shell eggs	counter	70.00 Fahrenheit	for less than 4 hours. SA-opted to use TPHC
green curry	warmer	110.00 Fahrenheit	for less than 4 hours. COS-reheat to 165F
water	handsink (RR) under sensor	92.00 Fahrenheit	Shared with building.
chlorine	dish machine	50.00 PPM	
beverage	1 door upright	40.00 Fahrenheit	
egg rolls	1 door upright freezer	13.60 Fahrenheit	
cooked pork	3 door cold top	36.00 Fahrenheit	
raw pork	3 door cold top	37.00 Fahrenheit	
ambient	3 door reach in	40.00 Fahrenheit	
cooked egg plant	counter	123.00 Fahrenheit	for less than 4 hours. SA-opted to use time as a public health control (TPHC)
cooked noodles	counter	84.00 Fahrenheit	for less than 4 hours. SA-opted to use TPHC
rice	rice cooker	156.00 Fahrenheit	

Overall Comments:

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 **7/16/2026**. 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: Pawit
Manager
Signed On: July 02, 2026