

# 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 01/23/2023	
Program PR0305768 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BANGKOK INTERNATIONAL,		Inspection Time 13:15 - 15:00
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By KATE	FSC Wisit Vongampai 7/27/27	

Placard Color & Score

**YELLOW**

**76**

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						
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						N
K06 Adequate handwash facilities supplied, accessible		X		X			N
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						N
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
K41 Plumbing approved, installed, in good repair; proper backflow devices		
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		
K48 Plan review		

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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: 1) Designated handwash sink located by the warewashing did not have soap or single-use paper towels available.**

Follow-up By  
01/25/2023

**2) Handwash sink at the bar did not have single-use paper towels available.**

**[CA] Handwash stations shall have warm water, soap, and single-use paper towels available for employees to properly wash hands as required.**

**[COS] Employee placed soap and paper towels at the handwash sinks.**

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

**Inspector Observations: Potentially hazardous foods was placed held out on prep surfaces without any temperature control. Next to the wok station: rice and rice noodles measured at 53F. On Self by cook line, Tom Kha measured at 51F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; or hot holding at or above 135F.**

Follow-up By  
01/25/2023

**[COS] The rice and rice noodles was relocated into the reach-in cooler; the tom kha was placed on an ice bath.**

### Minor Violations

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

**Inspector Observations: Boxes of dry foods are stored on the floor in the upstairs storage area. [CA] Store food or food equipment a minimum of 6 inches off the floor.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Cardboard is used to line shelves and used as lid for food containers. [CA] Discontinue the use of cardboard in the food facility and use approved equipment that is smooth, durable, nonabsorbent, and easily cleanable.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Sanitizer bucket for wiping towels was measured at 0 ppm of chlorine. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

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: 1) Accumulation of debris on floor underneath storage shelving and equipments. [CA] Clean foods and under equipment on a regular basis to prevent accumulation of debris.**

**2) Excessive clutter of items in the upstairs storage room and in the hallway. Clutter is blocking access to those areas and prevents cleaning.**

**[CA] The premises of a food facility shall be free of clutter. Remove items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

### Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Demonstration of knowledge; food manager certification.

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## Measured Observations

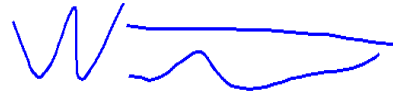
<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Beef	Food prep unit	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Shrimp	Food prep unit	40.00 Fahrenheit	
Shrimp	Reach-in cooler	40.00 Fahrenheit	
Tofu	Food prep unit	40.00 Fahrenheit	
Chlorine sanitizer	dishwasher	100.00 PPM	
Chicken curry	Cooked	177.00 Fahrenheit	
Curry	Hot holding	155.00 Fahrenheit	
Chicken	Food prep unit	41.00 Fahrenheit	
Hot water	Prep sink	120.00 Fahrenheit	
Shrimp	Upright reach-in cooler	38.00 Fahrenheit	
Rice	Prep table	53.00 Fahrenheit	
rice noodles	Prep table	53.00 Fahrenheit	
Spicy lamb	Upright reach-in cooler	40.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket	0.00 PPM	
Rice	hot holding	144.00 Fahrenheit	
Green curry	Hot holding	178.00 Fahrenheit	
Chicken	Upright reach-in cooler	39.00 Fahrenheit	
Tom kha	Shelf near cook line	51.00 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 **2/6/2023**. 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




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**Received By:** Tom  
Owner

**Signed On:** January 23, 2023