

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 FA0208225 - THAI ORCHID @ SOI 1		Site Address 2591 N 1ST ST, SAN JOSE, CA 95131		Inspection Date 03/12/2025		Placard Color & Score GREEN 74		
Program PR0305084 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LAPANITCH LLC		Inspection Time 13:30 - 15:20			
Inspected By GABRIEL GONZALEZ		Inspection Type ROUTINE INSPECTION		Consent By NATTACHA (PIC)				FSC Not Available

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	X			N
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						
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	X	
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		X
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: 1. [major] Measured cooked tofu 82F in large colander on table. Per chef, it was removed from cooking about 3 hours ago.

2. [minor] Two nearly full containers of curry in 1/3 size insert about 6 inches deep are cooling on shelf by back door.

[CA] "After heating or hot holding, PHF shall be cooled rapidly from 135°F to 70°F within 2 hours, and then from 70°F to 41°F within 4 hours, using one or more of the following methods: (1) shallow pans (solids 2 inches deep or less, liquids 3 inches deep or less), (2) separation into smaller or thinner portions, (3) rapid cooling equipment, (4) containers that facilitate heat transfer, (5) ice as an ingredient, (6) ice paddles, (7) ice water bath with frequent stirring.

When placed into cooling equipment, food shall be frequently mixed for even cooling. Containers of food shall be arranged to provide maximum heat transfer through the container walls (do not stack containers) and loosely covered/uncovered if food is protected from overhead contamination during the cooling period - cover the containers after cooling is complete.

[COS]

1. Tofu will be used until the 4th hour since removed from cooking, leftover will be discarded.

2. Containers were moved to walk in freezer to rapidly cool, then will be moved to refrigerator.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food safety certificate is not on approved list - provider name is not clear on certificate.

[CA] Obtain a valid 5-year food safety certificate for at least one owner or employee and keep the issued certificate at this facility. The certification organization must be accredited by the American National Standards Institute (ANSI). Note: The certified person at this food facility may not serve at any other food facility as the person required to be certified.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Dishwasher employee using soap from container in sink to wash hands at 3 compartment sink and using towel to dry hands. [CA] Use appropriately stocked handwashing station to wash hands with soap from dispenser and dry hands with single-use paper towel (or hand dryer). [COS] Employee washed hands at a handwash sink.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Sprouts measured 48F in container of water by cookline, out of fridge for less than 1 hour per chef. [CA] Maintain 41F or below. [COS] Ice added to container.

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

Inspector Observations: A few dozen dry droppings (appear to be of mouse) scattered on floor under the freezer in front of the walk-in fridge, under the ice machine, and around the water heater. They appear to be old (ashy). Note: observed rodent trap box under the freezer area. [CA] Clean and sanitize to remove all droppings.

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)

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Inspector Observations: Tray of raw chicken on shelf above container of vegetables and pre-cooked items in the left 2 door fridge. [CA] Store raw meat/eggs of animal origin below RTE foods; ensure to store foods with higher cooking temperature requirements below those with lower cooking temperature requirements.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Sanitizer testing materials are not available. [CA] Provide testing materials to adequately measure the applicable sanitization method(s) used in this facility. Examples:

- Chlorine test strips (test for 100 PPM for general sanitizing or 50 PPM in warewash machines).
- Quaternary ammonium test strips (test for 200 PPM).

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Probe thermometer is not readily available. [CA] Provide a calibrated metal probe thermometer. The thermometer must:

- (1) be suitable for measuring the internal temperature of food used at this facility. Thinner pieces of food will require a thermometer with the temperature reading mechanism at the tip of the probe.
- (2) have a numerical scale, printed record, or digital readout in increments no greater than 2°F or over the intended range of use.
- (3) be approved for sanitation (e.g. NSF approved).

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
tofu	walk in fridge	39.00 Fahrenheit	
shrimp	prep fridge	30.00 Fahrenheit	
rice	warmer	176.00 Fahrenheit	
water	warewash sink 3 compartments	146.00 Fahrenheit	
tofu	prep fridge	39.00 Fahrenheit	
cooked chicken	right 2 door fridge	41.00 Fahrenheit	
red curry	hot hold unit	151.00 Fahrenheit	
noodles	right 2 door fridge	41.00 Fahrenheit	
vege soup	warmer	192.00 Fahrenheit	
chicken	cooking	175.00 Fahrenheit	
chicken	prep fridge	40.00 Fahrenheit	
water	prep sink 1 compartment	126.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
yellow curry	shelf by back door	115.00 Fahrenheit	cooling
cooked chicken	left 2 door fridge	41.00 Fahrenheit	
eggplant	table	112.00 Fahrenheit	cooling
cut tomatoes	walk in fridge	38.00 Fahrenheit	

Overall Comments:

There is a handwash sink at the front counter and in the back of the kitchen. To facilitate proper handwashing at the warewashing area, recommend to install hand soap dispenser and paper towel dispenser at the 3-compartment sink at the "wash" compartment of the sink. Repeat handwashing issues will lead to enforcement.

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 **3/26/2025**. 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: TANATIP RASSAMEEFUANG

CO-OWNER

Signed On: March 12, 2025