

# 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

<b>Facility</b> FA0204929 - THAIPHOON RESTAURANT		<b>Site Address</b> 543 EMERSON ST, PALO ALTO, CA 94301		<b>Inspection Date</b> 12/02/2024	
<b>Program</b> PR0305768 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> BANGKOK INTERNATIONAL,		<b>Inspection Time</b> 11:05 - 12:30
<b>Inspected By</b> ALELI CRUTCHFIELD	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> HATTAH	<b>FSC</b> Wisit Vongampa 7/27/2027		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>70</b>

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						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X					
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods		X					N
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		
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
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

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

**Inspector Observations: Bean sprouts in a bag in container measured at 54F and tofu measured at 48F at prep unit, top insert[CA] Maintain sprouts 41 and below.**

Follow-up By  
12/05/2024

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

**Inspector Observations: A 5-10 lb bag of cooked rice noodles (individually portioned) measured between 48-49F inside refrigerator. Noodles were delivered yesterday. [CA] When rice noodles are received in the morning, cool the noodles rapidly by removing them from the grocery bag and place individual portioned noodles on a baking sheet and store in the refrigerator. Cool food from 135F-70F in 2 hours and 70F-41F in 4 hours. [COS] Noodles were discarded in trash.**

Follow-up By  
12/05/2024

### Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: Observed cups and containers stacked wet (wet stacking). [CA] Allow food equipment to air dry prior to stacking.**

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

**Inspector Observations: Hot water at faucet at 3 comp sink measured at 117F. [CA] Maintain a minimum of 120F water temperature.**

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

**Inspector Observations: Bags of dry ingredients and containers stored directly on floor in upstairs dry storage. [CA] Store food 6 inches off of the floor.**

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: Observed handles of refrigerator doors and soap dispenser with debris build up. [CA] Clean and sanitized equipment**

**Observed old sauce containers reused to store ingredients on shelf. [CA] Replace these containers with multi-use containers.**

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: Observed serving spoons in a container with a water temperature at 70F. [CA] Store serving spoons in ice water 41F and below.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: Missing light bulb at ventilation unit. [CA] Install the missing light bulb.**

### Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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## Measured Observations

Item	Location	Measurement	Comments
chlorine	dishwasher	50.00 PPM	
curry sauce	grill	138.00 Fahrenheit	
shrimp	refrigerator	39.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
ambient	prep unit across cookline	40.00 Fahrenheit	
rice	rice cooker	145.00 Fahrenheit	
beef, shrimp	walk in	37.00 Fahrenheit	
chicken cooked	prep unit across cookline	38.00 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 **12/16/2024**. 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: Hatta Thaporn

Signed On: December 02, 2024