

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 FA0254602 - THAI ORCHID		Site Address 866 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 11/05/2024		Placard Color & Score GREEN 73		
Program PR0371414 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KAEWKAN, CHAKKRIT/REYE		Inspection Time 12:15 - 14:30			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By CHRISTOPHER				FSC Christopher Kaewkan 06/01/2028

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						
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					N
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	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	X	
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	X	
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

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

Inspector Observations: *Raw shell eggs, flat rice noodles, and bean sprouts stored on service cart measured between 62-64F. Per operator, food items were removed from temperature control at 11am and are left out during the lunch rush then relocated to a refrigeration unit.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[SA] *Food items were relocated to nearest refrigeration unit for rapid cool down.*

Minor Violations

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

Inspector Observations: *Food employee observed washing dishes then washed hands for less than 5 nsure seconds.*

[CA] *Ensure food employees wash hands thoroughly for a minimum of 20 seconds.*

[COS] *Employee re-washed hands.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *1) In the walk in cooler, cooked chicken was observed cooling in a large aluminum colander, measured between 43-53F.*

2) Curry sauces observed cooling in deep stainless steel containers.

[CA] *After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.*

Approved cooling methods include:

- 1) Placing the food in shallow pans*
- 2) Separating the food into thinner or smaller portions.*
- 3) Using rapid cooling equipment (Ex. blast chiller)*
- 4) Using containers that facilitate heat transfer (ex. stainless steel)*
- 5) Adding ice as an ingredient.*
- 6) Using ice paddles*
- 7) Using an ice bath and stirring frequently*
- 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Ice used for customer drinks is stored in an ice chest.*

[CA] *Ensure a food grade container is used to store ice used for customers.*

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: *Multiple containers of food in the walk in cooler are lacking lids.*

[CA] *Ensure food is protected for overhead contamination.*

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K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Heavy accumulation of dust/grime observed on walk in cooler shelves.

[CA] Routinely clean shelving to prevent the contamination of food.

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: Walk in cooler safety release handle observed in disrepair.

[CA] Repair or replace safety release handle.

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

Inspector Observations: A portion of hood filters were not in place during active cooking.

[CA] All hood ventilation filters shall be in place and in good repair.

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

Inspector Observations: 1) Facility is lacking a metal probe thermometer.

2) Multiple refrigeration units are lacking thermometers.

[CA] Provide a metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses of potentially hazardous foods. Provide a thermometer in every refrigeration unit and ensure it is placed where it is easily visible while checking refrigerator temperature.(near unit door)

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
raw beef	freezer (back storage room)	2.00 Fahrenheit	IR
raw shell egg	service cart	62.00 Fahrenheit	
cooked chicken	upright fridge	40.00 Fahrenheit	
flat rice noodles	service cart	63.00 Fahrenheit	
cooked chicken	walk in cooler (stainless insert)	41.00 Fahrenheit	
curry sauce	walk in cooler	41.00 Fahrenheit	
white rice	warmer	154.00 Fahrenheit	
spring rolls	freezer	7.00 Fahrenheit	IR
water	prep sink	120.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
bean sprouts	service cart	63.00 Fahrenheit	
ambient	walk in cooler	41.00 Fahrenheit	
water	handwash sinks	100.00 Fahrenheit	
cooked chicken	walk in cooler (large colander)	43.00 Fahrenheit	43-53F (improper cooling)
water	3 comp sink	120.00 Fahrenheit	

Overall Comments:

Note: Ambient temperature in walk in cooler measured 41F. Work order will be placed for service of walk-in. Ideal temperature for a walk in cooler is between 35-38F.

TPHC form was provided.

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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 **11/19/2024**. 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: Christopher Kaewkan
Manager

Signed On: November 05, 2024