

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 FA0286915 - THAIBODIA	Site Address 2200 S BASCOM AV, CAMPBELL, CA 95008	Inspection Date 02/10/2020
Program PR0430298 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MR CHAU'S RESTAURANT IN	Inspection Time 14:45 - 15:40
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By JULIO CORTEZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/06/2020

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

Compliance of this violation has been verified on: 02/10/2020

Cited On: 02/06/2020

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 02/10/2020

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up due to cooling and food adulteration violations.

Upon follow up:

No raw meats were stored above ready to eat foods at time on inspections.

Cooked chicken, pork, shrimp, and beef observed to be cooling in shallow pans in prep unit and walk in.

Per operator curries were placed in ice bath prior to being placed in prep unit and walk in

Walk in measured to have:

-Green curry at 38F

-Red curry at 39F

-Cooked chicken at 39F

-Cooked shrimp at 38F

-Cooked pork at 38F

Cookline prep unit measured to have:

-Green curry at 51F

-Red curry at 47F

-Yellow curry at 65F

-Cooked pork at 40F

-Cooked chicken at 40F

-Cooked beef at 41F

Per operator curries were cooked about 3-4 hours prior. Operator moved curries from prep unit to ice bath to completely cool to 41F and shall put them back in prep unit during dinner service.

Major violations have been corrected. Continue working on minor violations. Continue to monitor cooling with thermometer to ensure PHFs cool from 135F to 70F within 2 hours then 70F to 41F within 4 hours.

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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 **2/24/2020**. 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: Julio
Manager

Signed On: February 10, 2020