

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 FA0211780 - DUSITA THAI CUISINE		Site Address 2325 EL CAMINO REAL, SANTA CLARA, CA 95050		Inspection Date 08/25/2026		Placard Color & Score YELLOW 57		
Program PR0305179 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TRANUCHARAT, HARIT		Inspection Time 11:45 - 13:45			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By BEA				FSC Harit Tranucharat 02/08/2027

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		X			N
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X		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							
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		
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		X
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		X
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed multiple instances of improper handwashing practices by employees, including:

- Handling raw beef with gloved hands, then handling clean dishes without an intermediate handwashing step.
- Handling dirty equipment, then handling sanitized equipment without an intermediate handwashing step.
- Washing hands with soap while wearing gloves.
- Washing hands without drying on single use towels.

[CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur.

[COS] Specialist intervened and instructed employees to properly remove gloves and wash hands. All contaminated equipment was rewashed and sanitized. Discussed handwashing policy with PIC. Recommend to use tongs in place of bare hands at the cook line.

Follow-up By
08/26/2026

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

Inspector Observations: At the preparation counter, measured cut tomato, beansprouts, and rice noodles stored directly on top of the preparation inserts from 58-64F. Per employee, foods were relocated from refrigeration 2 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Foods were relocated to the under counter cooler to facilitate rapid cooling. Ensure foods are kept below insert cooler line of the preparation unit inserts, or kept in an ice bath throughout service.

Follow-up By
08/26/2026

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

Inspector Observations: ****MAJOR**** Measured deep container of green curry at 48F. Per employee, curry was cooked and cooled down overnight. [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. [COS] Curry was voluntarily condemned and discarded at the time of inspection. See VC&D report.

Follow-up By
08/26/2026

****MINOR**** Observed multiple deep containers of curry actively cooling on the preparation table while fully covered and left unstirred. [CA] 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. [SA] Curry was relocated to the walk-in cooler to facilitate rapid cooling and covers were removed.

Minor Violations

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

Inspector Observations: Actively working employees lack food handler cards for review. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1) Observed water pitcher stored inside the front handwash sink. [CA] Handwash station shall be fully stocked and accessible at all times.

2) Observed paper towels are not stored inside the dispenser. [CA] Paper towels shall be stored in a sanitary dispenser.

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

Inspector Observations: 1) Observed a couple of dead cockroaches on a monitoring trap underneath the 2-compartment sink. Observed old rodent droppings on the floor of the restroom. No live activity or active contamination of food observed at the time of inspection. [CA] Clean and sanitize affected areas. The premises of a food facility shall be maintained free of vermin.

Follow-up By
08/26/2026

2) Observed numerous small flies throughout the food preparation area, especially in the dry storage room. [CA] The premises of a food facility shall be kept free of non-disease carrying insects, flies, ants, weevils, and gnats.

NOTE: Per PIC, facility receives monthly pest control services from EcoLab. Reviewed last pest control services report from 7/28/2026. Report noted no activity during service.

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: In preparation unit, observed storage of raw shelled eggs over ready-to-eat produce. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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 bowls without handles are used to scoop rice, and are stored on top of each other in a container nearby the rice. [CA] Provide approved scoops with handles and store utensils in such a way to prevent direct contamination between hands and food.

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

Inspector Observations: Observed soiled wiping cloths stored directly on food preparation counters or on stove dials. Observed employees using wiping cloths for counters and for wiping hands. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in active use.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed leak from the drainpipe at the preparation sink whenever the faucet is turned on. Observed large bucket of standing water underneath the drainpipe. [CA] Plumbing fixtures shall be maintained in good repair.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed accumulation of dirt, grime, and food debris on floors throughout the food preparation area. [CA] Floors, walls, and ceilings shall be routinely cleaned and sanitized.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
milk	1-door upright cooler	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
rice	rice cooker	146.00 Fahrenheit	
raw beef	preparation inserts	41.00 Fahrenheit	
water	2-compartment sink	120.00 Fahrenheit	
curry	preparation counter	138.00 Fahrenheit	Cooling. Per PIC, cooked less than 1 hour prior.
curry	countertop warmer	146.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
water	preparation sink	120.00 Fahrenheit	
green curry	walk-in cooler	47.00 Fahrenheit	VC&D
tofu	cook line	173.00 Fahrenheit	Final cooking temperature.
cooked chicken	1-door preparation unit	41.00 Fahrenheit	
ambient	walk-in freezer	12.00 Fahrenheit	
cooked chicken	2-door preparation unit	41.00 Fahrenheit	
cut tomato, beansprouts, rice noodles	on top of preparation inserts	58.00 Fahrenheit	58-64F

Overall Comments:

A follow-up inspection will be conducted within five business days to verify compliance of major violations. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$282/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

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 **9/8/2026**. 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: Harit Tranucharat
Owner

Signed On: August 25, 2026