

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 FA0202104 - THAI SPICE OF LOS GATOS		Site Address 337 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 12/04/2024	
Program PR0305484 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KRAKAVER, DVENPEN		Inspection Time 12:10 - 13:40
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By SUPHAPORN KETTHAT	FSC SUPHAPORN KETTHAT 10/31/2027	

Placard Color & Score
GREEN
91

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						S
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		
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		
K36 Equipment, utensils, linens: Proper storage and use		
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0202104 - THAI SPICE OF LOS GATOS	Site Address 337 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 12/04/2024
Program PR0305484 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KRAKAVER, DVENPEN	Inspection Time 12:10 - 13:40
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *In the kitchen area, on the counter-top, measured sliced tomatoes at 49F. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator added ice to the exterior of the container to facilitate proper holding temperatures.*

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

Inspector Observations: *In the walk-in refrigerator, observed a container of meat and containers of vegetable stored on the ground. [CA] Ensure all food is stored at least 6" off the floor on approved shelving.*

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

Inspector Observations: *At the front counter, observed wiping cloth stored in a sanitizer bucket with non-approved sanitizer. [CA] Ensure wiping cloths are stored in a sanitizer bucket with an approved sanitizer such as 100 PPM chlorine sanitizer or 200 PPM quaternary ammonium sanitizer.*

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

Inspector Observations: *Observed cracks and crevices between and around installed wire brackets on the ceiling. [CA] Ensure all cracks and crevices are properly sealed to prevent possible harborage of vermin.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	warewash machine	50.00 PPM	
green curry	counter-top steam table	135.00 Fahrenheit	
cooked chicken	3 door prep unit	39.00 Fahrenheit	
raw shelled eggs	3 door prep unit	43.00 Fahrenheit	
cooked beef	3 door prep unit	38.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cooked potatoes	3 door prep unit	41.00 Fahrenheit	
raw chicken	walk-in refrigerator	38.00 Fahrenheit	
bean sprouts	walk-in refrigerator	39.00 Fahrenheit	
chicken satay	3 door prep unit	37.00 Fahrenheit	
hot water	2 compartment sink	120.00 Fahrenheit	
whipped cream	2 door undercounter refrigerator	40.00 Fahrenheit	
yellow curry	counter-top steam table	135.00 Fahrenheit	
sliced tomatoes	counter-top	49.00 Fahrenheit	
half and half	2 door undercounter refrigerator	40.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0202104 - THAI SPICE OF LOS GATOS	Site Address 337 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 12/04/2024
Program PR0305484 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KRAKAVER, DVENPEN	Inspection Time 12:10 - 13:40

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 **12/18/2024**. 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: SUPHAPORN KETTHAT
MANAGER

Signed On: December 04, 2024