

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 FA0201801 - COUP DE THAI	Site Address 137 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 09/22/2025
Program PR0302038 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name GRANDEMONTE THAI	Inspection Time 14:00 - 14:45
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By PORNSUMON SAITEP

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/18/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 09/22/2025

Cited On: 09/18/2025

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

Compliance of this violation has been verified on: 09/22/2025

Cited On: 09/18/2025

K14 - 8 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

Compliance of this violation has been verified on: 09/22/2025

Minor Violations

Cited On: 09/18/2025

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

This violation found not in compliance on 09/22/2025. See details below.

Measured Observations

Item	Location	Measurement	Comments
sticky rice	walk in fridge	41.00 Fahrenheit	
white rice	counter	3.00 Hours	TPHC
flat noodle	counter	3.00 Fahrenheit	TPHC
chlorine	warewashing machine	50.00 PPM	
bean sprouts	prep fridge	39.00 Fahrenheit	
yellow curry	walk in fridge	40.00 Fahrenheit	

Overall Comments:

Follow-up inspection to risk factor inspection conducted on 9/18/2025.

The following major violations remain in compliance:

K08 - All PHF's held outside of temperature control time marked with a start and discard time.

K09 - PHF's cooled properly. Measured yellow curry within shallow metal containers at 40 F.

K14 - Warewashing machine sanitizer concentration measured at 50 ppm chlorine. Employee demonstrated proper concentration testing.

Continue to work on repairing leak at the bar 3 compartment sink so that water supply valve can remain on at all times.

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 **10/6/2025**. 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.

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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

R. Saitep

Received By: Pornsumon Saitep
pic

Signed On: September 22, 2025