

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 FA0200920 - SIAM STATION		Site Address 20956 HOMESTEAD RD A2, CUPERTINO, CA 95014		Inspection Date 04/22/2026		Placard Color & Score YELLOW 62		
Program PR0303604 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LLY THAI, INC		Inspection Time 14:15 - 16:00			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By ERIN YANG				FSC Boyan Qiao 2/14/2029

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				
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		X			S
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	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	X	
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		
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	X	
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

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

Inspector Observations: *Some potentially hazardous foods stored on the preparation table were stored out of the safe temperature zone. Chicken was measured above 54 oF, tofu was measured below 120 °F, and Panang curry was measured at 128 oF.*

Follow-up By 04/22/2026

[CA] *All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above. The chef said the food products were removed for the lunch rush hour from the stove or from the fridge less than two hours ago. He is told to either time code the food products to be used within the next 2.0 hours, rapid chill, or reheat to 165 oF. He time-coded the products to be used within the next two hours (SA).*

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

Inspector Observations: *Food preparation was being conducted on the unclean three compartment warewash sink which was also being used for washing dishes.*

[CA] *Food preparation may only be conducted on a clean preparation sink. Any food contact surface must be properly washed, rinsed, and sanitizer before it is used for food preparation. The chicken was moved into the preparation sink which was used to store big pots (COS).*

Follow-up By 04/22/2026

Minor Violations

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

Inspector Observations: *Both the front and the kitchen handwash Stations were partially blocked by cups of water and working utensils.*

[CA] *Keep the handwash stations easily accessible for employees to wash hand whenever it is needed.*

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

Inspector Observations: *Cooling of freshly cooked curry, pork, and tofu was being done at room temperature.*

[CA] *All hot-held food products must be cooled from 135 OF to 70 OF within the first two hours and from 70 OF to 41 OF with another four hours by:*

- (1) Placing the FOOD in shallow pans.*
 - (2) Separating the FOOD into smaller or thinner portions.*
 - (3) Using rapid cooling EQUIPMENT.*
 - (4) Using containers that facilitate heat transfer.*
 - (5) Adding ice as an ingredient.*
 - (6) Using ice paddles.*
 - (7) Inserting appropriately designed containers in an ice bath and stirring frequently.*
- The manager demonstrated the proper cooling procedure using an ice bath and smaller portions.*

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

Inspector Observations: *The maximum warm water temperature on the handwash sinks located in both restrooms was measured at 75 oF.*

[CA] *Raise the water temperature on the handwash sink to 100 oF immediately.*

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

Inspector Observations: *Couple of dead cockroaches were observed on the trap located below the dry storage shelves.*

[CA] *Eliminate cockroaches from the facility by a legal method and replace the traps immediately.*

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)

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Inspector Observations: *Some open bag food products were stored on the shelf in the dry storage area.*

[CA] *Store all open bag food products in properly labeled bulk containers.*

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

Inspector Observations: *Some food products on boxes were stored directly on the floor or on milk crate back in the storage area.*

[CA] *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.*

[CA] *Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *A couple of open cup employee drinks were stored on the preparation tables.*

[CA] *To prevent possible contamination, employees may only drink with covered cup containers and store their drink in designated areas.*

There is no wet mop hanger by the janitorial sinks.

[CA] *Install a wet mop hanger by the janitorial sink. All wet mops must be hung on the wet mop hanger.*

Heavy clutter was observed on the janitorial sink.

[CA] *Clear the clutter and keep the janitorial sink clean and neat.*

The back door was left open.

[CA] *To prevent insect/rodent infections, keep the back door always closed or install a screen door.*

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

Inspector Observations: *Excessive water accumulation was observed on the floor below dishwashing and working sinks.*

[CA] *Keep the floor areas neat, clean, and dry all the time.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Mechanical dishwasher	50.00 PPM	
Shrimp roll	Upright freezer	0.00 Fahrenheit	
Curry	Stove	198.00 Fahrenheit	
Panang curry	Preparation area	120.00 Fahrenheit	
Pork	Final cook	198.00 Fahrenheit	
Steam rice	Rice pot	162.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	

Overall Comments:

Note: 1. This routine inspection is conducted along with a complaint investigation

2. Food safety manager certificate: Boyan Qiao - 2/14/2029

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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 **5/6/2026**. 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: Erin Yang
Owner
Signed On: April 22, 2026