

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 FA0253945 - THAI LOVERS		Site Address 1111 STORY RD 1009, SAN JOSE, CA 95122		Inspection Date 01/10/2024	
Program PR0370021 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name THAI LOVERS LLC		Inspection Time 09:50 - 11:30
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By AN	FSC Not Available		

Placard Color & Score
GREEN
80

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						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures			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		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	X	
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		
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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: One live cockroach nymph observed crawling on wall and onto back panel of the hand wash sink.

Numerous dead cockroaches and cockroach egg sacs observed on floor below catch pan and stand of the water heater.

No other live activity was observed. Per manager, facility was serviced on the last week of December. Facility is serviced once per month.

[CA] Clean and sanitize area of dead cockroaches. The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Two live drain flies observed behind ice machine and around hand wash sink.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

Minor Violations

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

Inspector Observations: Five-year Food Safety Certified (FSC) manager certificate unavailable for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Employees' three-year food handler cards unavailable for review.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

Per manager, certificates may have been taken home during cleaning.

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

Inspector Observations: Bag of bean sprouts and container of raw shelled eggs maintained out in ambient temperature measured at 48F to 50F. Employee stated that items were taken out of refrigeration to prepare an order. Items were not returned to refrigeration unit because of this Division's arrival.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

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: Observed Vietnamese donuts (banh tieu) stored directly inside cardboard boxes originally used for bags of bean sprouts and cans of condensed milk. No other protective barriers were provided.
[CA] All food shall be separated and protected from possible contamination. Discontinue the use of cardboard boxes. Provide food grade containers and equipment.

Observed bag of cooked shrimp stored directly on top of container of raw meat inside the two-door merchandiser.
Observed bag of raw meat stored above vegetables inside the two-door upright refrigerator.
[CA] All food shall be separated and protected from possible contamination.

Observed numerous cases of food stored directly on the floor.
[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Shared hallway behind facility observed heavily cluttered with cases of food and equipment.
[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Observed wooden cutting board to be heavily stained and scored.
[CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.

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: Facility is heavily cluttered with large amounts of food, items for the restaurant, as well as items unnecessary for operation of the facility.
[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cooked chicken	Food preparation refrigerator	37.00 Fahrenheit	
Diced tomatoes	Food preparation refrigerator	38.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Parcooked shrimp	Two-door merchandiser	41.00 Fahrenheit	
Cooked macaroni noodles	Two-door merchandiser	40.00 Fahrenheit	Kitchen
Cooked chicken	Two-door merchandiser	41.00 Fahrenheit	Kitchen
Cooked rice	Rice cooker	187.00 Fahrenheit	
Tofu	Two-door merchandiser	41.00 Fahrenheit	Kitchen
Warm water	Hand wash sink	103.00 Fahrenheit	
Cooked Pork	Two-door merchandiser	41.00 Fahrenheit	Kitchen
Parcooked shrimp	Food preparation refrigerator	38.00 Fahrenheit	
Raw meat	Two-door upright refrigerator	39.00 Fahrenheit	
Raw shelled eggs	Two-door merchandiser	42.00 Fahrenheit	Front service area

Overall Comments:

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 **1/24/2024**. 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.

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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



Received By: Loi Q.
Owner

Signed On: January 10, 2024