

**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**

<b>Facility</b> FA0260767 - THAI ELEPHANT EXPRESS RESTAURANT		<b>Site Address</b> 3005 SILVER CREEK RD 128, SAN JOSE, CA 95121		<b>Inspection Date</b> 09/18/2025	
<b>Program</b> PR0382287 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> VIETFOOD CORPORATION		<b>Inspection Time</b> 13:15 - 15:00
<b>Inspected By</b> MARCELA MASRI	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JASON VU	<b>FSC JASON VU</b> 12-7-28		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>80</b>
---

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		
K06 Adequate handwash facilities supplied, accessible			X				S
K07 Proper hot and cold holding temperatures	X						S
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	X
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	X
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	X	
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		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0260767 - THAI ELEPHANT EXPRESS RESTAURANT	<b>Site Address</b> 3005 SILVER CREEK RD 128, SAN JOSE, CA 95121	<b>Inspection Date</b> 09/18/2025
<b>Program</b> PR0382287 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> VIETFOOD CORPORATION	<b>Inspection Time</b> 13:15 - 15:00
<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> Placard properly displayed/posted		

## Comments and Observations

### Major Violations

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: FOUND AN EMPLOYEE SANITIZING AT THE 3 COMPARTMENT SINK, THE FOOD CONTAINERS IN A SANITIZER SOLUTION AT 25PPM, SUBMERGING THE CONTAINERS FOR A FEW SECONDS, THE LEVEL OF SANITIZER WAS LOWER THAN THE LARGEST CONTAINER AND THE CONTAINERS WERE STACKED BEFORE THEY WERE DRY. [CA] PROVIDE CHLORINE SANITIZER AT 100PPM, SUBMERGE THE CONTAINERS FOR 1 MIN AND HAVE ENOUGH SANITIZER TO ACCOMMODATE THE LARGEST CONTAINER. ALLOW THE CONTAINERS TO DRY PRIOR TO STACKING. COS. SANITIZE THE CONTAINERS AND AIR DRY BEFORE STACKING.**

### Minor Violations

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

**Inspector Observations: FOUND A LARGE OIL CLEANER CONTAINER STORED IN FRONT OF THE HAND WASH SINK IN THE KITCHEN. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES.**

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

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: FOUND A FEW CONTAINERS WITH NOODLES SOAKING IN WATER WITHIN INCHES OF THE MOP BY THE MOP SINK. [CA] RELOCATE THE FOOD CONTAINERS.**

**FOUND A LARGE OPEN BAG WITH SUGAR ON THE SHELF IN THE BACK. [CA] ONCE OPENED, STORE ITS CONTENTS IN A FOOD GRADE WASHABLE CONTAINER WITH A LID AND LABEL.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: FOUND A WD40 OIL CONTAINER STORED IN A CABINET ON A SHELF ABOVE THE COOKING OIL. [CA] STORE CHEMICAL BELOW AND SEPARATE FROM FOOD OR FOOD RELATE ITEMS. COS**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: FOUND THE ICE MACHINE WITH MOLD LIKE SUBSTANCE. [CA] CLEAN AND SANITIZE THE ICE MACHINE.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
EGGS	REACH IN REFRIGERATOR	40.00 Fahrenheit	
CRAB MEAT	REACH ON FREEZER	14.00 Fahrenheit	
CHICKEN	REACH IN REFRIGERATOR	40.00 Fahrenheit	
TOFU	REACH IN REFRIGERATOR	40.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	14.00 Fahrenheit	
RICE	HOT HOLDING	144.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
BUTTER	REACH IN REFRIGERATOR	40.00 Fahrenheit	
CHLORINE SANITIZER	3 COMPARTMENT SINK	25.00 PPM	
BEAN SPROUTS	REACH IN REFRIGERATOR	40.00 Fahrenheit	
CHICKEN	COOKING TEMP	215.00 Fahrenheit	
BEAN SPROUTS	IN ICE	34.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	

# OFFICIAL INSPECTION REPORT

Facility FA0260767 - THAI ELEPHANT EXPRESS RESTAURANT	Site Address 3005 SILVER CREEK RD 128, SAN JOSE, CA 95121	Inspection Date 09/18/2025
Program PR0382287 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name VIETFOOD CORPORATION	Inspection Time 13:15 - 15:00

## 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 **10/2/2025**. 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.

## 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: JASON VU  
OWNER

Signed On: September 18, 2025