

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 FA0208362 - ORIGINAL SA-BY THAI	Site Address 273 E SAN FERNANDO ST, SAN JOSE, CA 95112	Inspection Date 10/24/2025
Program PR0304687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ORIGINAL SA - BY THAI LLC	Inspection Time 10:00 - 10:45
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By WORALUK

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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:

Facility lacks drain plugs/stoppers to fill the basins of the three compartment sink.

[CA] Provide drain plugs.

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:

The gasket of the left door for the upright two door cooler is in disrepair.

[CA] All utensils and equipment shall be fully operative and in good repair. Repair or replace the gasket.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

The restroom door does not self close.

[CA] Toilet rooms shall be separated by a well-fitting self-closing door.

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

Inspector Observations:

1. Two flooring tiles repaired near the wok station are loosely installed.

2. The white epoxy painted wall surface near the fryers is not smooth. Staff expressed interest in extending the stainless steel wall from the cook line to the deteriorated area.

[CA] Ensure to maintain the floors, walls, and ceilings clean and in good repair. Ensure to install correctly and use approved materials.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Ambient Air	Upright Freezer	8.00 Fahrenheit	
Water	Handwash Sink	140.00 Fahrenheit	
Ambient Air	Upright Cooler	39.00 Fahrenheit	
Water	Prep Sink	140.00 Fahrenheit	

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Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Neeya Thai Kitchen
NEW OWNER: Neeya Thai Kitchen Inc.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 11/01/25 - 10/31/26 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 10/24/25*

**Permit condition: Any future repeat handwash violations will result in the requirement of installing an additional handwash sink in the kitchen area. Staff to wash hands in the first basin of the three compartment sink or the dedicated handwash sink in the service/register area.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date. FSC: Woraluk Samerphop - 10/24/2030*

Notes:

- Water heater is located in the basement accessible from a small door outside the facility on E San Fernando. There are multiple other water heaters for the living units above. Water heater for the facility is labeled as "House".

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 **11/7/2025**. 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: Woraluk Samerphop
 Owner
Signed On: October 24, 2025