

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 FA0210219 - ERAWAN THAI CUISINE		Site Address 5945 ALMADEN EX 150, SAN JOSE, CA 95120	Inspection Date 08/19/2021
Program PR0306261 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SRIKHUNDONR, MICHELLE	Inspection Time 11:00 - 11:40
Inspected By Obby Shehadeh	Inspection Type FOLLOW-UP INSPECTION	Consent By LINH TRAN	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 08/17/2021

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 08/19/2021

Cited On: 08/17/2021

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

Compliance of this violation has been verified on: 08/19/2021

Cited On: 08/17/2021

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: 08/19/2021

Cited On: 08/17/2021

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

Compliance of this violation has been verified on: 08/19/2021

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
warm water	handwash sink	100.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
shrimp	cold-holding units	40.00 Fahrenheit	

Overall Comments:

Follow-up Results:

- Violation K06 has been corrected. Handwash sink operational and stocked with soap and paper towels.
- Violation K07 has been corrected. All PHFs measured 41 degrees F or below. No hot holding observed. Reviewed proper re-heating methods.
- Violation K14 has been corrected. Chlorine in dishwasher measured at 50ppm.
- Violation K23 has been corrected. No evidence of infestation observed.
- Facility received deep cleaning of facility and pest control treatment.
- Facility okay to operate. Placard changed from red to green.

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 **9/2/2021**. 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

Linh

Received By: Linh Tran
PIC

Signed On: August 19, 2021