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	Site Address	Inspection Date
FA0254602 - THAI ORCHID	866 E CAMPBELL AV, CAMPBELL, CA 95008	11/13/2026
Program	**Owner Name**	**Inspection Time**
PR0371414 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	KAEWKAN, CHAKKRIT/REYE	13:30 - 14:00
Inspected By	**Inspection Type**	**Consent By**
PRINCESS LAGANA	FOLLOW-UP INSPECTION	NICHOLAS LONG

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/11/2026
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 11/13/2026

Cited On: 11/11/2026
K09 - 8 Points - Improper cooling methods; 114002, 114002.1
Compliance of this violation has been verified on: 11/13/2026

Minor Violations

Cited On: 11/13/2026
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: Multiple refrigerators are household grade.
[CA]: All equipment must be certified for sanitation by ANSI accredited certification program (NSF, UL EPH, UL Sanitation, CSA Sanitation, ETL Sanitation), smooth, easily cleanable, nonabsorbent and durable.

Measured Observations

Item	Location	Measurement	Comments
cooked broccoli	in pan	58.00 Fahrenheit	active cooling <1 hour
raw tofu	prep line cooler	38.00 Fahrenheit	
tomka soup	refrigerator	39.00 Fahrenheit	
noodles	strainer in pan	67.00 Fahrenheit	active cooling <1 hour
green curry	prep line cooler	40.00 Fahrenheit	

Overall Comments:

Follow up inspection for routine inspection on 11/11/26 conducted for the following major violations:

K07 - Improper hot and cold holding temperatures
K09 - Improper cooling methods

major violations observed corrected.

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 **11/27/2026**.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.

R202 DAHXCD9ZB Ver. 2.39.7

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0254602 - THAI ORCHID	866 E CAMPBELL AV, CAMPBELL, CA 95008	11/13/2026
Program	**Owner Name**	**Inspection Time**
PR0371414 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	KAEWKAN, CHAKKRIT/REYES, MARIE	13:30 - 14:00

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: Nicholas Long
PIC

Signed On: November 13, 2026