

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 FA0250865 - KRUNG THAI RESTAURANT		Site Address 642 S WINCHESTER BL, SAN JOSE, CA 95128		Inspection Date 10/29/2025		Placard Color & Score GREEN 82		
Program PR0364102 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KRUNG THAI CORPORATION		Inspection Time 10:45 - 12:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By SAVITEE DRAVITUMDRAVORN				FSC THANAWAT KAEWKA 06/16/2026

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

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

Inspector Observations: MAJOR: BEAN SPROUTS SOAKED IN WATER WAS MEASURED 52F.

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

[COS] ICE WAS PLACED IN A CONTAINER.

MAJOR: SECOND CONTAINER OF LEFT OVER IMITATION CRAB WAS MEASURED 49F AND THE AMBIENT TEMPERATURE OF THE UNIT WAS 39F. FIRST CONTAINER OF IMITATION CRAB WAS MEASURED 40F.

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

[SA] DISCARD THE LEFT OVER IMITATION CRAB.

BEEF FROM THE PREP COOLER MEASURED 49F. PER PIC, IT IS WASHED AND PLACED RECENTLY.

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

[SA] RAPID CHILLED FOOD AT 41F BEFORE PLACING INSIDE THE PREP COOLER.

Minor Violations

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

Inspector Observations: EMPLOYEE HAS A EXPIRED FOOD HANDLERS CARD.

[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.

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

Inspector Observations: 1. KITCHEN HAND WASHING SINK SOAP DISPENSER IS STUCK AND FACILITY USING PUMP SOAP.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

2. FRONT ARE HAND WASHING SINK HAS EMPTY SOAP AND PAPER TOWEL DISPENSER BUT USING PUMP SOAP AND PAPER TOWEL ROLL.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times. Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

3. BOTH RESTROOMS HAS PUMP SOAP IN USE.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

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

Inspector Observations: BOTH MAGNETIC KNIFE HOLDERS HAS GRIME BUILD UP AND STAINING THE CLEAN KNIFES.

[CA] Clean and sanitize both magnetic knife holders.

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 HAS TOO MUCH UNNECESSARY ITEMS IN THE STORAGE ROOM.

[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

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
SHRIMPS	PREP COOLER	38.00 Fahrenheit	
IMITATION CRAB 1	REFRIGERATION	40.00 Fahrenheit	
IMITATION CRAB 2	REFRIGERATION	49.00 Fahrenheit	DISCARDED
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
HOT WATER	PREP SINK	120.00 Fahrenheit	
GREEN CURRY	ACTIVE COOLING	168.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
BROWN RICE	HOT HOLDING	148.00 Fahrenheit	
FISH	WALK IN COOLER	42.00 Fahrenheit	
FISH	WALK IN FREEZER	20.00 Fahrenheit	
FRIED TOFU	REFRIGERATION-COOLING	110.00 Fahrenheit	
STEAMED RICE	HOT HOLDING	152.00 Fahrenheit	
YELLOW CURRY	ACTIVE COOLING	180.00 Fahrenheit	
BEEF	PREP COOLER	49.00 Fahrenheit	NEED RAPID CHILLING BEFORE PLACE IN PREP COOLER
BEAN SPROUT	CONTAINER	52.00 Fahrenheit	ICE WAS ADDED
CALAMARI	PREP COOLER	36.00 Fahrenheit	
CHICKEN	PREP COOLER	40.00 Fahrenheit	

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 **11/12/2025**. 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: SAVITEE DRAVITUMDRAVORN
CHEF
Signed On: October 29, 2025