

# 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 FA0207362 - GRAB THAI		Site Address 1996 TULLY RD, SAN JOSE, CA 95122		Inspection Date 02/19/2024	
Program PR0304259 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GRAB THAI LLC		Inspection Time 12:00 - 14:00
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By SOMCHITH LENGSAVATCH	FSC Not Available 12/15/2023		

Placard Color & Score
<b>RED</b>
<b>63</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						
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						
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						
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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:** 1. Multiple Potentially Hazardous Food (PHFs) such as cut tomatoes, cooked chicken, cooked tofu, and raw tofu measured between 45F-50F at front prep line cooler. Per PIC, PHFs were relocated directly from walk in cooler to prep line cooler approximately 1 hour prior to inspection. Prep line cooler ambient temperature measured at 55F. PIC stated prep line cooler was off overnight and turned on 1 hour prior to inspection.

Follow-up By  
02/22/2024

**[CA]:** PHFs must be cold held at 41F or below at all times.

**[SA]:** Specialist instructed staff to relocate all PHFs from prep line cooler to walk in cooler during inspection.

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:** Sanitizer concentration at 3 compartment sink measured at 0 ppm Quat sanitizer. Temperature of sanitizer solution measured at 129F during inspection. Active warewashing and sanitizing observed.

Follow-up By  
02/22/2024

**[CA]:** Quat sanitizer concentration shall be maintained at 200 ppm with solution temperature between 65F-75F (per manufacturer's guidance) during warewashing and sanitizing at all times.

**[COS]:** Specialist instructed staff to drain and refill compartment sink with at least 200 ppm of Quat sanitizer at the approved temperature range.

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

**Inspector Observations:** Live German cockroaches of varying life stages observed in the following areas:

- underneath prep table adjacent to 3 compartment sink
- underneath prep table adjacent to upright freezer
- on the walk in cooler door
- at the mop sink
- underneath 3 compartment sink
- on shelving for clean utensils next to 3 compartment sink
- inside usb port at the cabinet in front of cook line

Follow-up By  
02/22/2024

**Dead cockroaches of varying life stages observed in the following areas:**

- underneath preparation sink
- on the floor at rear preparation area
- underneath preparation tables

No pest control service reports provided during inspection. PIC not certain if pest control service occurs or when the most recent pest control service occurred.

**[CA]: FACILITY ORDERED CLOSED DUE TO THE FOLLOWING IMMINENT HEALTH RISK:**

Active vermin infestation (cockroaches)

Eliminate all live vermin and evidence of vermin in a safe, effective and legal manner.

1. Discontinue food preparation and put away food and utensils.
  2. Clean and sanitize all areas with heavy grease buildups and old food debris throughout the facility.
  3. Use safe and legal pest control measures. Facility shall make available any pest control treatment records and invoices upon re-inspection and re-open.
  4. Properly clean and sanitize all food preparation surfaces and impacted areas.
  5. Properly vermin proof facility by sealing visible holes and cracks that could harbor or allow entrance of vermin.
  6. Remove any stagnant water.
  7. Construct, equip and maintain the food facility so as to prevent entrance and harborage of animals, birds and vermin (cockroaches, rodents and flies).
- Facility shall remain closed until all vermin have been abated and County health specialist approves

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**facility to be ready to re-open. Contact County health specialist when ready to re-open. Red placard is not to be removed, hidden or relocated.**

## Minor Violations

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

**Inspector Observations: Expired food safety manager certificate.**

**[CA]: Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times.**

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

**Inspector Observations: Accumulation of debris on knife rack.**

**[CA]: Clean knife rack and maintain it clean to prevent contamination during food preparation.**

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: Ambient temperature of front prep line cooler measured at 55F during inspection and 59F by the end of inspection.**

**[CA]: Assess/repair unit. Discontinue use of unit until it is able to cold hold Potentially Hazardous Food at 41F or below.**

**Gaskets of upright freezer and walk in cooler in disrepair.**

**[CA]: Repair/replace gaskets.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Rice scoop stored in a container filled with stagnant water (measured at 77F) without temperature control.**

**[CA]: Utensils may be stored in clean stagnant water if the water is maintained at 135F or higher. Alternatively, utensils can be held in clean, dry containers, or in containers of water in which cold water flows into and drains from the container at a rate sufficient to flush away loose particles from utensils.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: Heavy accumulation of grease at baffle filters of hood.**

**[CA]: Remove accumulation of grease at baffle filters of hood to facilitate proper ventilation.**

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: Gap/hole greater than 1/4 of an inch on the left FRP wall of 3 compartment sink.**

**[CA]: Close all gaps greater than 1/4 of an inch to prevent entry of vermin (cockroaches, rodents, house flies).**

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

Item	Location	Measurement	Comments
water	3 comp	130.00 Fahrenheit	
water	prep sink	128.00 Fahrenheit	
raw tofu	front prep line cooler	45.00 Fahrenheit	
cut tomatoes	front prep line cooler	45.00 Fahrenheit	
coconut sauce 1	grill	97.00 Fahrenheit	cooking
cooked chicken	front prep line cooler	48.00 Fahrenheit	
cooked tofu	front prep line cooler	50.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
coconut sauce 2	grill	87.00 Fahrenheit	cooking
Quat sanitizer	3 comp sink	0.00 PPM	

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**Overall Comments:**

*Joint inspection by Princess Lagana and Henry Luu. Inspection written by Princess Lagana.*

**FACILITY ORDERED CLOSED DUE TO Active vermin infestation (cockroaches). Facility shall contact Specialist for a follow up inspection to reopen after all evidence of vermin and vermin activity have been removed and all impacted areas have been properly cleaned and sanitized. Ensure facility is maintained in such a way as to prevent the entrance and harborage of vermin.**

**Red placard posted at front window. Red Placard must be displayed until facility has been re-inspected, and cannot be removed, relocated, defaced, marred, camouflaged, or hidden so as to prevent the public from observing it. Failure to comply may result in enforcement actions per County Ordinance Section B11-55.**

**Subsequent follow-up inspection after first follow-up shall be billed \$290/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 Am to 4:30 PM), and \$629/hour, minimum two hours, during non-business hours, and upon inspector availability.**

**A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

## CLOSURE / PERMIT SUSPENSION NOTICE

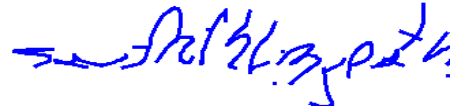
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **3/4/2024**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

**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:** Somchith Lengsavatch  
PIC

**Signed On:** February 19, 2024