

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 FA0204016 - SHANA THAI RESTAURANT		Site Address 311 MOFFETT BLA, MOUNTAIN VIEW, CA 94043		Inspection Date 01/15/2025	
Program PR0305570 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TANTIPONGVASINM CHOTIP		Inspection Time 11:50 - 13:55
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By CHOTIPONG TANTIPONGVASIN (M)	FSC Not Available		

Placard Color & Score GREEN 79

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						S
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		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						S
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	N
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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
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		
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		
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: Measured containers of flat rice noodle holding at 62F at prep table near cooks line for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate PHFs to walk-in-cooler.

Follow-up By
01/21/2025

Minor

1. Measured container of half & half milk holding at 44F near front service line 2-compartment sink.
 2. Measured container of tofu holding at 45F in 4 door reach in insert at cooks line.
- Per operator, PHF placed in unit for less than 4 hours.
[CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

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

- Inspector Observations: 1. Food safety certificate (FSC) had expired. [CA] Renew food FSC.
2. Found several expired food handlers card. [CA] Renew food handlers card.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Found several containers of food items cooling on prep table, ice bath and walk-in-cooler with plastic wrap fully covering food items. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured water holding between 59F - 62F at hand wash station in both restroom. Hand wash station is currently under sensor system. [CA] Provide an adequate, pressurized potable supply of warm water to be held between 100F - 108F. [SA] Employees are directed to rewash hands upon entering kitchen.

Follow-up By
01/21/2025

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Found several container of food/food related items stored on floor in walk-in-cooler/freezer, prep area and small storage room. [CA] Food shall be stored a minimum of 6 inches off floor.

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: 1. Found several household containers being used for storage of equipment/utensils on rack above warewash sink. Observed containers modified, there ware square cut out shape to allow easy access of lids etc. [CA] Discontinue using house container. Use approved food grade containers and or storage equipment/utensil in original boxes/containers.**
- 2. Found several single use containers being reused for storage of other food items at cooks line. [CA] Discontinue using single use containers, use approved multipurpose containers.**

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Licensed health care facilities/schools: prohibited foods not being offered.

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Measured Observations

Item	Location	Measurement	Comments
warm water	handsink (front service & prep)	100.00 Fahrenheit	
quat	warewash/sani bucket	200.00 PPM	
green curry	stove top	134.00 Fahrenheit	cooking
rice	4 door reach in cooks line	39.00 Fahrenheit	
beverage	2 door reach in	45.00 Fahrenheit	nonPHFs
water	handsink (2x RR) sensor	59.00 Fahrenheit	between 59F - 62F. [SA] rewash hand upon entering kitchen.
sliced tomato	ice bath insert	41.00 Fahrenheit	
rice	walk-in	35.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
beef	4 door cold top insert cooks line	41.00 Fahrenheit	
beef	walk-in	34.00 Fahrenheit	
chicken	4 door cold top insert cooks line	41.00 Fahrenheit	
cooked chicken	prep table (ice bath)	81.00 Fahrenheit	process of cooling
flat rice noodle	prep table	62.00 Fahrenheit	for less than 4 hours. COS-relocate to walk-in-cooler
raw chicken	counter	47.00 Fahrenheit	diligent prep
fish	walk-in	35.00 Fahrenheit	
noodles & vegetable fillings	prep table	45.00 Fahrenheit	diligent prep of eggrolls
beverage	2 door reach in	37.00 Fahrenheit	
hot water	warewash/2-comp	120.00 Fahrenheit	
brown rice	rice cooker	146.00 Fahrenheit	
sliced beef	4 door reach in cooks line	45.00 Fahrenheit	diligent prep
tofu	4 door cold top insert cooks line	45.00 Fahrenheit	
meat	walk-in-freezer	3.90 Fahrenheit	
half & half milk	counter near 2-comp (front service)	44.00 Fahrenheit	
white rice	rice cooker	164.00 Fahrenheit	
tofu dish	wok	179.00 Fahrenheit	cooking
chicken curry	stove top	150.00 Fahrenheit	cooking
shrimp	4 door cold top insert cooks line	40.00 Fahrenheit	

Overall Comments:

A follow up inspection shall be conducted.

******Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.******

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 1/29/2025. 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: Chotipong Tantipongvasin
Owner

Signed On: January 15, 2025