

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 FA0205457 - SIAM THAI CUISINE		Site Address 1080 S DE ANZA BLA, SAN JOSE, CA 95129		Inspection Date 03/04/2025		Placard Color & Score GREEN 80		
Program PR0305745 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BOUNPHAKHOM, SOULIVAN		Inspection Time 10:55 - 12:45			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ALAN BOUNPHAKHOM				FSC WIPADA CRUZ 07/16/2026

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						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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
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	X	
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		
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		X
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: *In the kitchen area, measured the following food temperatures:*

- 1. In the 3 door prep unit, measured bean sprouts at 58F.*
- 2. On the counter-top, measured flat rice noodles at 80F.*
- 3. In the steam table, measured green curry with vegetables at 110F and peanut sauce at 105F.*

Per operator, bean sprouts stored for about 30 minutes, rice noodles stored for an hour, and green curry with vegetables, and peanut sauce stored for an hour.

[CA] Ensure potentially hazardous foods are maintained cold at 41F or below or hot at 135F and above. [SA]

Operator added ice water to container of bean sprouts, moved container of rice noodles into undercounter refrigerator, and reheated green curry and peanut sauce on the stove-top to facilitate proper holding temperatures.

Minor Violations

K14 - 3 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: *In the storage area, observed cleaning equipment stored in contact with food container lids. [CA] Ensure clean utensils and equipment are stored separately from areas and equipment that may cause contamination. [COS] Operator removed food container lids from the storage area for cleaning and sanitizing at the warewash machine. Cleaning equipment was moved to the mop sink for storage.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *In the kitchen area and the warewash area, around wall mounted shelving, observed cockroach droppings. Behind the dry storage rack, observed dead cockroaches in an electrical box. [CA] Ensure facility is kept free of cockroach activity. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent harborage. Contact pest control to provide service for facility as necessary.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Observed delivered packages of food are stored outside of the facility back door. [CA] Ensure all delivered food is immediately stored within the facility.*

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

Inspector Observations: *In the kitchen area, observed open containers of dry food including sugar. [CA] Ensure dry food is stored in food grade containers and covered with a fitted lid.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *In the kitchen area and warewash area, observed cracks and crevices around shelving. Observed handwash station detaching from wall and creating a large crevice between the sink and the wall. At the hood, observed exterior panels peeling away and creating crevices. In the facility, observed debris accumulation on equipment and walls. At the front counter, observed a deteriorated and exposed wall at the end of the small hallway.[CA] Ensure facility is frequently cleaned and maintained. Seal all cracks and crevices to prevent possible harborage of vermin. Finish and seal all walls to prevent possible harborage of vermin.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
green curry	counter-top steam table	110.00 Fahrenheit	
bean sprouts	3 door prep unit	58.00 Fahrenheit	
green curry	3 door prep unit	40.00 Fahrenheit	
chlorine sanitizer	sanitizer bucket	200.00 PPM	
cut tomatoes	3 door prep unit	39.00 Fahrenheit	
broth	2 door reach in refrigerator	38.00 Fahrenheit	
fried tofu	3 door prep unit	34.00 Fahrenheit	
yellow curry	3 door prep unit	40.00 Fahrenheit	
red curry	counter-top steam table	145.00 Fahrenheit	
raw chicken	2 door reach in refrigerator	38.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
half and half	2 door reach in refrigerator	39.00 Fahrenheit	
peanut sauce	counter-top steam table	105.00 Fahrenheit	
flat rice noodles	counter-top	80.00 Fahrenheit	
red curry	3 door prep unit	40.00 Fahrenheit	
green curry (with vegetables)	counter-top steam table	140.00 Fahrenheit	
raw beef	walk-in refrigerator	38.00 Fahrenheit	
cooked sliced carrots	3 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
raw chicken	walk-in refrigerator	38.00 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 **3/18/2025**. 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: ALAN BOUNPHAKHOM
OWNER
Signed On: March 04, 2025