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

Progression PCR2016201 - POOD FREP / FOOD SVC OP -0.5 EMPLOYEES RC 3 - FP11 OWNER News Products The Products Product Products Products Pro	Facility Site Address	219 - FRAWAN THAI CHIISINE 5945 ALMADEN EX 150, SAN JOSE, CA 95120 01/12/2023				Color & Sco	ore			
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Ker Proper tot and cold holding temperatures X	K05 Hands clean, properly washed; gloves used properly			Х						
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K46 No unapproved private home/living/sleeping quarters										
K47 Signs posted; last inspection report available	K47 Signs posted; last inspection report available									

OFFICIAL INSPECTION REPORT

Facility FA0210219 - ERAWAN THAI CUISINE	Site Address 5945 ALMADI	EN EX 150, SAN JOSE, CA 95120	Inspection Date 01/12/2023
Program PR0306261 - FOOD PREP / FOOD SVC OP 0-5	EMPLOYEES RC 3 - FP11	Owner Name SIAM AURA INC	Inspection Time 11:45 - 13:30
K48 Plan review			
K49 Permits available			
K58 Placard properly displayed/posted			
	Comments and	d Observations	
Major Violations			
K07 - 8 Points - Improper hot and cold holding tem	peratures; 11387.1, 113996, 11399	98, 114037, 114343(a)	
Inspector Observations: FOUND THE BEA HAZARDOUS FOOD AT 41F OR BELOW. C		F. [CA] KEEP COLD POTENTIALLY	
Minor Violations			
K14 - 3 Points - Food contact surfaces unclean an 114109, 114111, 114113, 114115(a,b,d), 114117, 1		114099.1, 114099.4, 114099.6, 114101, 114105,	
Inspector Observations: FOUND CHICKEN PREPARATION SINK.	BEING THAWED IN THE 3 CO	OMPARTMENT SINK. [CA] USE THE FOOD	
K21 - 3 Points - Hot and cold water not available;	113953(c), 114099.2(b), 114163(a),	114189, 114192, 114192.1, 11419	
Inspector Observations: FOUND THE HOT WATER AT 120F MINIMUM.	WATER AT 110F AT THE 3 CC	OMPARTMENT SINK. [CA] PROVIDE HOT	
K26 - 2 Points - Unapproved thawing methods use	ed; frozen food; 114018, 114020, 11	4020.1	
Inspector Observations: Found frozen chie Frozen potentially hazardous food shall or maintains the food temperature at 41°F or period not to exceed two hours at a water agitate and flush off loose particles into th immediate preparation, 4) as part of a cool	nly be thawed in one of the fol below, 2) completely submer temperature of 70°F or below, e sink drain, 3) in a microwav	llowing ways: 1) under refrigeration that ged under potable running water for a and with sufficient water velocity to	
K30 - 2 Points - Food storage containers are not ic	lentified; 114047, 114049, 114051,	114053, 114055, 114067(h), 114069 (b)	
Inspector Observations: FOUND A BAG O FOOD 6 INCHES ABOVE THE FLOOR.	F CARROTS STORED ON THE	FLOOR OF THE KITCHEN. [CA] STORE	
K35 - 2 Points - Equipment, utensils - Unapproved 114130.3, 114130.4, 114130.5, 114132, 114133, 1 114180, 114182	• • •	quate capacity; 114130, 114130.1, 114130.2, 14163, 114165, 114167, 114169, 114175, 114177,	
Inspector Observations: FOUND A PLAST BROKEN TRAYS.	C BROKEN TRAY BEING USE	D FOR THE CHICKEN. [CA] DISCARD	
K36 - 2 Points - Equipment, utensils, linens: Impro 114083, 114185, 114185.2, 114185.3, 114185.4, 1)81, 114119, 114121, 114161, 114178, 114179,	
Inspector Observations: FOUND A TRAY V STORE CLEAN UTENSILS ON TOP OF TRA		ON TOP OF THE TRASH CAN. [CA] DO NOT	
K44 - 2 Points - Premises not clean, not in good re 114143 (a,b), 114256, 114256.1, 114256.2, 11425			

Inspector Observations: FOUND A MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0210219 - ERAWAN THAI CUISINE	Site Address 5945 ALMAD	EN EX 150, SAN JOSE, CA	Inspection Date 01/12/2023		
Program PR0306261 - FOOD PREP / FOOD SVC (O SVC OP 0-5 EMPLOYEES RC 3 - FP11 SIAM AURA INC		Inspection Time 11:45 - 13:30		
Measured Observations					
Item	Location	Measurement	Comments		
RICE	SERVICE REFRIGERATOR	36.00 Fahrenheit			
BEEE	SERVICE REERIGERATOR	38.00 Eabrenheit			

RICE	SERVICE REFRIGERATOR	36.00 Fahrenheit
BEEF	SERVICE REFRIGERATOR	38.00 Fahrenheit
CREAM CHEESE	SERVICE REFRIGERATOR	36.00 Fahrenheit
HOT WATER	3 COMPARTMENT SINK	110.00 Fahrenheit
HOT WATER	HAND WASH SINK	100.00 Fahrenheit
RICE	RICE COOKER	147.00 Fahrenheit
EGGS	SERVICE REFRIGERATOR	40.00 Fahrenheit
BEAN SPROUTS	IN COLD WATER	58.00 Fahrenheit
TOFU	SERVICE REFRIGERATOR	35.00 Fahrenheit
CHICKEN	SERVICE REFRIGERATOR	33.00 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 1/26/2023. 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: MANAGER January 12, 2023

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SANDY KWAENGMUANG
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Signed On: