

# 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

<b>Facility</b> FA0203790 - KHAO KANG THAI KITCHEN		<b>Site Address</b> 225 E MIDDLEFIELD RD #2, MOUNTAIN VIEW, CA 9		<b>Inspection Date</b> 01/14/2025	
<b>Program</b> PR0305285 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> CHOKCHAITAWESAP, WAT		<b>Inspection Time</b> 11:30 - 12:45
<b>Inspected By</b> NHA HUYNH	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> WATCHARIN	<b>FSC Watcharin Chokchaitawesap</b> 10/17/2025		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>89</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						S
K03 No discharge from eyes, nose, mouth	X						S
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						
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		
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		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0203790 - KHAO KANG THAI KITCHEN	Site Address 225 E MIDDLEFIELD RD #2, MOUNTAIN VIEW, CA 94043	Inspection Date 01/14/2025
Program PR0305285 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CHOKCHAITAWESAP, WATCHARIN	Inspection Time 11:30 - 12:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### 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:

**Chlorine sanitizer concentration in the dishwasher was measured at 10 ppm.**

**[Corrective Action] Maintain chlorine sanitizer concentration at 50 ppm.**

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

#### Inspector Observations:

**1. Grease accumulation on the side of the cooking equipments at the cookline.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**2. Dust accumulation on the fan guards in the walk-in cooler.**

**[Corrective Action] Thoroughly clean and maintain clean.**

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. Observed water leaking onto the floor behind the wokburner unit.**

**[Corrective Action] Repair to stop the leak.**

**2. Observed cracked lid at the large sauce bucket.**

**[Corrective Action] Replace the lid.**

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:

**Observed employee jackets, purse and other personal items stored on the area that was once the steam table.**

**[Corrective Action] Store employee personal items in the locker and maintain the steam table area available for food related products.**

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

#### Inspector Observations:

**1. Cracked and broken floor tiles observed at the cookline.**

**[Corrective Action] Maintain floor tiles in good condition.**

**2. Dust accumulation on the walls in the kitchen.**

**[Corrective Action] Maintain walls clean.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	handwash sink	115.00 Fahrenheit	
meat	2 door prep cooler	40.00 Fahrenheit	
raw shell eggs, meat	walk-in cooler	37.00 Fahrenheit	
hot water	3 compartment sink	145.00 Fahrenheit	
brown rice	2 door upright cooler	35.00 Fahrenheit	
chlorine sanitizer	dishwasher	10.00 PPM	
shrimp, tofu	3 door prep cooler	36.00 Fahrenheit	

## Overall Comments:

*Fresh rice noodles are delivered to facility in the morning from Win Kee Food Products Inc. Provide variance from the CDPH for rice noodles left out at room temperature.*

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 **1/28/2025**. 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




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**Received By:** Watcharin  
Operator

**Signed On:** January 14, 2025