

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 FA0285888 - THAI CHILI EXPRESS		Site Address 304 E SANTA CLARA ST D, SAN JOSE, CA 95113		Inspection Date 02/19/2026		Placard Color & Score GREEN 81		
Program PR0428720 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LUV FOOD LLC		Inspection Time 13:10 - 14:55			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By THUY				FSC Jose Munoz 06/23/2028

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		
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		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		X
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:

1. Repeat Violation: Eggs were found on the lower shelf of the prep table across the cookline measuring at 58°F. Per PIC the eggs were left out for about half an hour.

2. Bean Sprouts were found on the prep table across the cook line measuring at 49F. Per PIC they took it out of the cooler for the lunch rush about 30 minutes prior.

3. Fried Fish, tofu, yellow and green curry sauces at the steam tables were measured at less than 135F. Per PIC, items were cooked about an hour prior. Items were not in hotel pan inserts, but resting on elevated bowls over the steam table.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Eggs were placed in the cooler to rapidly cool. Per PIC, they will begin using TPHC for items.

[COS] Ice was added to the bean sprouts to rapidly cool. Per PIC, they will begin using TPHC for items.

[COS] Hot food items were placed on TPHC and time marked with handwritten notes. Per PIC, they will switch to hotel inserts to maintain hot.

Minor Violations

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

Inspector Observations:

Some of the facility food handlers lack food handler certificates.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Facility's chlorine and quaternary ammonia testing materials are expired.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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 scooper handle is in direct contact with rice.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

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Inspector Observations:

Repeat Violation: *The restroom door self-closing device is not operational.*

[CA] *Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.*

Note: *Customer access to the restroom is blocked off. Per PIC, customers are asked to walk around to use the restroom.*

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

Inspector Observations:

Repeat Violation: *Behind the cook line equipment there is an accumulation of food debris.*

[CA] *Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Eggs	Prep Table	58.00 Fahrenheit	
Yellow Curry	Stove	68.00 Fahrenheit	
Yellow Curry Chicken	Steam Table	115.00 Fahrenheit	
Chicken Curry	Steam Table	125.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Yellow Curry Tofu	Steam Table	120.00 Fahrenheit	
Fried Rice	Steam Table	140.00 Fahrenheit	
Cooked Potatoes	Prep Table	65.00 Fahrenheit	Cooling; cooked 30 minutes prior, rinsed in cold water.
Water	Handwash Sink	100.00 Fahrenheit	
Beef Curry	Steam Table	140.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Chicken	Upright Cooler	60.00 Fahrenheit	Cooling; cooked 30 minutes prior, thinly sliced, rinsed in cold water
White Rice	Rice Cooker	150.00 Fahrenheit	
White Rice	Rice Cooker	160.00 Fahrenheit	

Overall Comments:

Notes:

- Time as a Public Health Control guidelines were filled out and approved onsite.

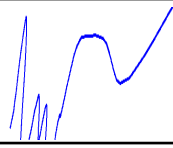
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **3/5/2026**. 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.

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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: Thuy Vu
Owner
Signed On: February 19, 2026