

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 FA0208946 - VELA BRUNCH & THAI CUISINE		Site Address 346 E WILLIAM ST, SAN JOSE, CA 95112		Inspection Date 11/05/2025	
Program PR0307083 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JAROEN2025 LLC		Inspection Time 10:50 - 12:00
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION	Consent By RONNAPOP SATTAYASOMBOON	FSC Sirirat Sophak 05/09/2028		

Placard Color & Score
GREEN
84

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	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		
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		
K48 Plan review		

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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. Sausage in the prep cooler was measured at 72°F. Per cook, they left it out temperature control overnight to thaw.

2. Red curry in the upright cooler was measured at 66°F. Per cooked they finished cooking it last night and let it cool overnight in the cooler.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Ensure to properly cool PHFs from 135°F to 41°F within 6 hours, reaching 70°F within the first 2 hours. Thaw foods in approved manners.

[COS] Both food items were VC&D. See VC&D report. Refer to educational handouts provided.

Minor Violations

K11 - 3 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations:

Facility was found reheating curry sauces in the steam table. Sauces measured between 70-100°F.

[CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours.

[COS] Staff were educated to reheat foods quickly on the range. All foods were reheated to 165°F.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

Facility lacks a consumer advisory for items disclosed to come raw or undercooked.

[CA] Ensure to provide both a disclosure and reminder for undercooked or raw foods.

Disclosure means a written statement that clearly includes either of the following:

(1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)."

(2) Identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

(c) "Reminder" means a written statement that identifies the animal-derived foods by an asterisk that denotes a footnote that includes either of the following disclosure statements:

(1) Written information regarding the safety of these food items is available upon request.

(2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or EGGS may increase your risk of foodborne illness, especially if you have certain medical conditions.

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:

Facility was using cardboard to line one of the shelves in the kitchen and the mechanical exhaust ventilation.

[CA] Use approved materials that are smooth, durable, and easily cleanable such as FRP, stainless steel, etc.

Performance-Based Inspection Questions

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All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Water	Warewash Sink	120.00 Fahrenheit	
Curry	Upright Cooler	66.00 Fahrenheit	
Sausage	Prep Cooler - Top	70.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher	50.00 PPM	
Curry	Steam Table	100.00 Fahrenheit	
Curry	Upright Cooler	41.00 Fahrenheit	
Crab	Undercounter Cooler	40.00 Fahrenheit	
Duck	Prep Cooler - Under	40.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Snik	200.00 PPM	
Tomatoes Sliced	Prep Cooler - Top	42.00 Fahrenheit	
Rice	Rice Warmer	155.00 Fahrenheit	

Overall Comments:

Notes:

- ***This is the first routine inspection after a plan check remodel and change of ownership.***
- ***Discussed proper cooling and thawing procedures.***
- ***The following handouts were provided:***
 - * ***Handwash reminders***
 - * ***Manual ware washing***
 - * ***Hot and Cold temperature control holding***
 - * ***PHF organization***
 - * ***Reheating PHFs***
 - * ***Cooling methods***

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 **11/19/2025**. 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: Ronnapop Sattayasomboon
Owner

Signed On: November 05, 2025