

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 05/14/2025		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 14:25 - 15:20			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By DUEY				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	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	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	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	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: Dozens of eggs were found on the lower shelf of the prep table across the cookline measuring at 72°F. Per PIC the eggs were left out for about an hour.

2. Bean Sprouts were found on the prep table across the cook line measuring at 76. Per PIC they took it out of the cooler for the lunch rush about an hour prior.

3. Fried Tofu on the prep table across the cook line measured at 40 on the bottom and 60 at the top. The tofu was in an improperly sized ice bath.

[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.

[COS] Ice was added to the bean sprouts to rapidly cool.

[COS] Tofu was moved to a bigger container to rapidly cool.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Repeat Violation: Cooling chicken in the upright cooler was found tightly covered by plastic wrap.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

[COS] Staff opened the plastic wrap to facilitate proper cooling.

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

Inspector Observations:

Repeat Violation: Facility is storing food and food related equipment upstairs. The space does not have approved finishes for food storage.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility. Only store packaged foods and beverages in original shipping containers.

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:

Repeat Violation: Facility has a chest freezer upstairs that is not commercial grade and ANSi certified.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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

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Inspector Observations:

The restroom door self-closing device is not properly installed.

[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:

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
Chicken	Upright Cooler	72.00 Fahrenheit	Cooling
Water	Three Compartment Sink	120.00 Fahrenheit	
Chicken Curry	Steam Table	140.00 Fahrenheit	
Beef	Chest Freezer	2.00 Fahrenheit	
Rice	Rice Cooker - Service Line	150.00 Fahrenheit	
Rice	Rice Cooker - Kitchen	150.00 Fahrenheit	
Fried rice	Steam Table	140.00 Fahrenheit	
Noodles	Steam Table	140.00 Fahrenheit	
Beef	Upright Freezer	4.00 Fahrenheit	
Water	Hand Sinks - All	100.00 Fahrenheit	
Eggs	Prep Table	72.00 Fahrenheit	
Eggs	Upright Cooler	36.00 Fahrenheit	

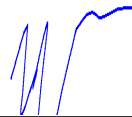
Overall Comments:**Notes:**

- Failure to correct repeat violations may result in further enforcement actions from this department.

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 **5/28/2025**. 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


Received By: Thuy Vu
Owner
Signed On: May 14, 2025