

# 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 FA0204016 - SHANA THAI RESTAURANT		Site Address 311 MOFFETT BLA, MOUNTAIN VIEW, CA 94043		Inspection Date 02/11/2026	
Program PR0305570 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TANTIPONGVASINM CHOTIP		Inspection Time 13:30 - 14:55
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By NIN	FSC Not Available	

Placard Color & Score
<b>GREEN</b>
<b>80</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						
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		X			N
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records			X	X			S
K09 Proper cooling methods					X		N
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	X	
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: The only hand wash station in the kitchen was completely obstructed with a rolling cart of garnishes in front as well as numerous prepackaged rolls of sticky rice maintained inside the wash basin.**

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.**

**[COS] Obstruction was removed.**

### Minor Violations

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

**Inspector Observations: Five-year Food Safety Certified (FSC) manager certificate unavailable for review. Manager stated that certificate is expired. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

**\*\* Repeat violation.**

**Employees' three-year food handler cards unavailable for review. Manager stated that all food handler cards are expired as well.**

**[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.**

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Numerous PHF items subjected to time as a public health control (TPHC) were not labeled. Employees were knowledgeable of TPHC requirements and stated that items following their operating times, 11:00 AM to 2:30 PM. Manger provided written procedures for review which align with the employees' statement.**

**Written procedures did not include items that employees mentioned were subjected to TPHC.**

**[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.**

**[COS] Manager updated written procedures to reflect all items subjected to TPHC: garnishes on rolling cart (cut tomatoes, rice noodles, half and half milk, etc.)**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Observed prepackaged sticky rice maintained inside the wash basin of the hand wash sink.**

**[CA] All food shall be separated and protected from possible contamination.**

**Tubs and boxes of food maintained directly on floor inside walk-in refrigerator and walk-in freezer.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

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**Inspector Observations: Ambient temperature of the two-door reach-in refrigerator at the bar measured at 49F via probe thermometer maintained inside.**

**Employee stated that the elevated temperature may be due to the constant opening of the refrigerator to prepare beverages.**

**[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.**

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: Kitchen employee observed using the three-compartment sink to wash hands.**

**[CA] Utilize sinks for their designated purpose. All hands shall be washed at the hand wash sink.**

## Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Proper cooling methods.
- Needs Improvement - Demonstration of knowledge; food manager certification.

## Measured Observations

Item	Location	Measurement	Comments
Ground chicken	Refrigerated insert	43.00 Fahrenheit	Prepared in the morning
Cooked ground chicken	Preparation refrigerator	40.00 Fahrenheit	
Raw pork	Walk-in refrigerator	39.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Raw shrimp	Refrigerated insert	37.00 Fahrenheit	
Raw fish	Walk-in refrigerator	39.00 Fahrenheit	
Chicken skewer	Preparation refrigerator	41.00 Fahrenheit	
Raw beef	Walk-in refrigerator	40.00 Fahrenheit	
Hot water	Food preparation sink	120.00 Fahrenheit	
White rice	Rice warmer	138.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Cubed tofu	Refrigerated insert	45.00 Fahrenheit	Prepared in the morning
Red curry	Refrigerated insert	39.00 Fahrenheit	
Yellow curry	Refrigerated insert	40.00 Fahrenheit	
Cut tomatoes	Refrigerated insert	41.00 Fahrenheit	
Brown rice	Rice warmer	137.00 Fahrenheit	
Raw chicken slices	Refrigerated insert	41.00 Fahrenheit	
Green curry	Refrigerated insert	40.00 Fahrenheit	
Raw fish	Refrigerated insert	39.00 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 **2/25/2026**. 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



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**Received By:** Chotipong T.  
Owner

**Signed On:** February 11, 2026