

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 FA0203577 - AMARIN THAI CUISINE #1 INC		Site Address 174 CASTRO ST, MOUNTAIN VIEW, CA 94041	Inspection Date 01/03/2025
Program PR0304790 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name PIMSAKUL, UTIT & SUPAWAN	Inspection Time 11:40 - 13:10
Inspected By NHA HUYNH	Inspection Type LIMITED INSPECTION	Consent By LI MA/ ALMIRA TUESUNJAN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Dust accumulation on the fan guard in the walk-in cooler.

[Corrective Action] Thoroughly clean and maintain clean.

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:

Lack of 3 compartment sink at the facility.

[Corrective Action] Submit application to Plan Check Program at this department to propose installing a 3 compartment sink.

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. Rubber seals on the doors of the 3 door prep cooler and the 3 door island prep cooler observed in disrepair.

[Corrective Action] Repair or replace the rubber seals.

2. Observed grime accumulation inside all of the refrigeration units.

[Corrective Action] Thoroughly clean and maintain clean.

3. Hood does not close properly at the 3 door prep cooler.

[Corrective Action] Ensure hood closes properly.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Light in the storage room observed broken.

[Corrective Action] Ensure light is working.

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

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Inspector Observations:

1. Heavy grime, oil, grease, or old food debris accumulation observed at the cookline, work table at service area

#1, and work table and handwash sink at service area #2.

[Corrective Action] Thoroughly clean and maintain clean.

2. Back door does not close properly.

[Corrective Action] Repair or replace back door.

3. Rusted areas on the stainless steel wall of the walk-in cooler.

[Corrective Action] Maintain wall in good condition.

4. Observed broken or separation of the cove base tiles at the warewash area.

[Corrective Action] Repair cove base tiles.

5. Wall in poor condition next to the walk-in freezer.

[Corrective Action] Repair the wall.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient air	3 door prep cooler	37.00 Fahrenheit	
ambient air	3 door island prep cooler	34.00 Fahrenheit	
hot water	all sinks	174.00 Fahrenheit	
ambient air	walk-in cooler	36.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Halal Street Xinjiang Cuisine

NEW OWNER: ROYALE KTV LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 02/01/2025 - 01/31/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

*Structural Review inspection conducted on 01/03/2025

*Permit condition: Facility does not have a 3 compartment sink and conducts warewashing in the 2 compartment sink. Submit application to Plan Check Program at this department to install a 3 compartment sink by 01/17/2025 and install 3 compartment sink by 03/03/2025 or 3 weeks after application have been approved. Facility shall be subject to enforcement action if application not submitted by 01/17/2025.

*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.

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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 **1/17/2025**. 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

Li Ma

Received By: Li Ma
Operator/ wife to Mingming

Signed On: January 03, 2025