

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 FA0202104 - THAI SPICE OF LOS GATOS		Site Address 337 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 12/08/2025	
Program PR0305484 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KRAKAVER, DVENPEN		Inspection Time 11:10 - 12:35
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By LEK MAKMONTA	FSC SUPHAPORN KETTHAT 10/31/2027		

Placard Color & Score
GREEN
88

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							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			N
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						S
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		
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		
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: *In the kitchen area, on the counter-top, measured sliced tomatoes at 56F and bean sprouts at 60F. On the stove-top, measured coconut milk at 128F.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.*

[SA] *Operator placed sliced tomatoes in an ice bath and added ice to container to bean sprouts to facilitate proper holding temperatures. Operator reheated coconut milk on the stove-top.*

Minor Violations

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: *By the prep sink, at the prep table, observed knife stored in between the edge of the prep table and the wall.*

[CA] *Ensure all utensils and equipment are properly stored and in a manner that prevents contamination.*

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

Inspector Observations: *In the kitchen area, observed broken and missing cove base tiles by the entrance to the kitchen area, and by the entrance to the cookline. On the floor below the cookline, observed large amount of standing water.*

[CA] *Ensure facility flooring is properly repaired to prevent possible harborage of vermin. Flooring installed shall be of an approved material that is smooth, durable, and easily cleanable. Facility flooring shall be frequently maintained and kept dry to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
rice noodles	walk-in refrigerator	41.00 Fahrenheit	
chlorine sanitizer	sanitizer bucket	100.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	
green curry	stove-top	172.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
half and half	undercounter refrigerator	41.00 Fahrenheit	
tofu	walk-in refrigerator	41.00 Fahrenheit	
red curry	steam table	158.00 Fahrenheit	
bean sprouts	counter-top	60.00 Fahrenheit	
mussels	3 door prep unit	38.00 Fahrenheit	
sliced tomatoes	counter-top	56.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cut fried tofu	3 door prep unit	40.00 Fahrenheit	
cooked chicken	3 door prep unit	41.00 Fahrenheit	
coconut milk	pot on stove-top	128.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
yellow curry	steam table	156.00 Fahrenheit	

Overall Comments:

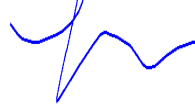
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **12/22/2025**. 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: LEK MAKMONTA
SUPERVISOR

Signed On: December 08, 2025