

# 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 FA0208362 - ORIGINAL SA-BY THAI		Site Address 273 E SAN FERNANDO ST, SAN JOSE, CA 95112	Inspection Date 05/29/2025
Program PR0304687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name ORIGINAL SA - BY THAI LLC	Inspection Time 12:15 - 12:45
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By SIRIPHORN	

Placard Color & Score

**RED**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 05/29/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

#### **Inspector Observations:**

**A dead insect was found at the bottom of a container holding oil.**

**[CA] Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.**

**[COS] Facility discarded the oil.**

Cited On: 05/29/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

#### **Inspector Observations:**

**The affected areas are still not cleaned and sanitized. Grease dripping on the floor under the fryer, sides of equipment have food debris build up, and several dead cockroach bodies were observed under the fryer.**

**[CA] Each food facility shall be kept free of vermin: rodents, cockroaches, and flies. Contact district specialist to schedule follow up inspection.**

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

**This is the first follow up inspection for the routine inspection conducted on 5/28/2025.**

#### **Observations:**

**- The affected areas are still not cleaned and sanitized. Grease dripping on the floor under the fryer, sides of equipment have food debris build up, and several dead cockroach bodies were observed under the fryer.**

**- Facility shall remain closed until all evidence of a vermin infestation is abated and facility has completed all the tasks on the checklist for reopening. A signed and filled out copy was emailed to district specialist prior to the follow up inspection.**

**- The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.**

**- Facility was observed having door dash and other online ordering systems open with pending orders. Two third party food delivery drivers also entered the facility to attempt pick up. No food preparation was observed in the kitchen and PIC informed drivers they were closed.**

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## CLOSURE / PERMIT SUSPENSION NOTICE


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 **6/12/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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:** Siriphorn Inklai  
Owner  
**Signed On:** May 29, 2025