

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 FA0257847 - THAI GRATA RESTAURANT	Site Address 846 BLOSSOM HILL RD C, SAN JOSE, CA 95123	Inspection Date 01/13/2026	Placard Color & Score GREEN 76							
Program PRO377390 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name THAI GRATA INC		Inspection Time 11:15 - 12:20							
Inspected By JENNIFER RIOS	Inspection Type ROUTINE INSPECTION	Consent By THAMOK SCOTT	FSC Jay Jinguji 03/10/2029							
RISK FACTORS AND INTERVENTIONS				IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
K01 Demonstration of knowledge; food safety certification								S		
K02 Communicable disease; reporting/restriction/exclusion										
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		
K06 Adequate handwash facilities supplied, accessible								X		
K07 Proper hot and cold holding temperatures								S		
K08 Time as a public health control; procedures & records								N		
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								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								X		
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								X		
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								X		
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										

OFFICIAL INSPECTION REPORT

Facility FA0257847 - THAI GRATA RESTAURANT	Site Address 846 BLOSSOM HILL RD C, SAN JOSE, CA 95123	Inspection Date 01/13/2026
Program PR0377390 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name THAI GRATA INC	Inspection Time 11:15 - 12:20
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Handwash next to cookline did not have working cold water. Only hot water provided and hot water was so hot, unable to wash hands in it. [CA] Hot and cold water shall be provided at all handwash sinks. [SA] Second sink located just around corner of cook line.

Follow-up By
01/16/2026

Minor Violations

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

Inspector Observations: Food handler cards were not available for employees. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler available for review. A valid food handler card shall be provided within 30 days of after the date of hire.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed sticky trap by mechanical warewash with several dead cockroaches on it. [CA] Remove sticky trap with cockroaches, clean and sanitize area and replace sticky trap.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed several raw meats thawing in standing water in containers. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:

- 1) under refrigeration that maintains the food temperature at 41°F or below,
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,
- 3) in a microwave oven if immediately followed by immediate preparation,
- 4) as part of a cooking process.

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: Chlorine test strips were not available at time of inspection. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: Observed residential freezer in dry storage area. [CA] 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).

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: Observed scoop handle in contact with food in bulk food containers in dry storage area. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed many wiping cloths on counters while not in use. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

OFFICIAL INSPECTION REPORT

Facility FA0257847 - THAI GRATA RESTAURANT	Site Address 846 BLOSSOM HILL RD C, SAN JOSE, CA 95123	Inspection Date 01/13/2026
Program PR0377390 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name THAI GRATA INC	Inspection Time 11:15 - 12:20

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
Cut tomatoes	Cold holding insert	40.00 Fahrenheit	
Half and half	Reach in fridge	40.00 Fahrenheit	
Eggplant	Just cooked	150.00 Fahrenheit	
Curry	Hot holding	166.00 Fahrenheit	
Chlorine	Mechanical warewash	50.00 PPM	
Rice	Hot holding	156.00 Fahrenheit	
Cooked chicken	Under counter reach in	40.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Cooked potato	Walk in fridge	40.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	
Cooked shrimp	Walk in fridge	40.00 Fahrenheit	
Raw shelled egg	Preparation unit	56.00 Fahrenheit	
Cooked chicken	Walk in fridge	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 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 1/27/2026. 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.

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: Thamok Scott

Employee

Signed On: January 13, 2026