

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 FA0208946 - SANTI THAI FUSION | | Site Address 346 E WILLIAM ST, SAN JOSE, CA 95112 | | Inspection Date 08/08/2024 | |
| Program PR0307083 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name SANTI THAI FUSION, INC. | | Inspection Time 13:50 - 15:20 |
| Inspected By THAO HA | Inspection Type ROUTINE INSPECTION | | Consent By SANTI MUANGKWA | FSC Santi Muangkwa 11/2/2024 | |

| |
|-----------------------|
| Placard Color & Score |
| GREEN |
| 80 |

| 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 | X | | | | | | |
| 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 | X | | | | | | |
| 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 | | | | | | |
| 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 | | 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 | X | |
| K30 Food storage: food storage containers identified | X | |
| 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 | 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

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

Inspector Observations: One dead cockroach observed in utensil bin with spoons. Small juvenile cockroaches observed:

- 1 smashed against floor behind prep cooler
- 1 on wall by janitorial sink
- 2 on floor under 3-comp sink.

Rodent droppings observed:

- on floor left of dishwasher
- Under 3-comp sink
- Under shelves against back wall.
- On top of 2 cans of sauce and bamboo shoots.

[CA] The premises of each food facility shall be kept free of vermin. Clean and sanitize contaminated surfaces; and eliminate contributing factors by cleaning and repairing facility to remove harborage.

Per operator he does not have a pest control company and handles pest control himself.

[SA]

All spoons and container was washed, rinsed, and sanitized in 3-comp sink. Dead cockroaches were removed and cleaned.

All cans on the same level as can with rodent droppings were washed, rinsed, and sanitized in 3-comp sink.

Follow up shall be conducted to ensure facility has cleaned and sanitized.

MINOR:

Flies observed in facility.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

Minor Violations

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: Raw chicken in upright 3 door cooler observed to stored above ready to eat foods and produce. [CA] Store raw meats on the bottom to prevent cross contamination.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Raid observed throughout chemical storage throughout facility.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: White powder substances observed to have been removed from original packaging on kitchen area shelving.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

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

Follow-up By
08/13/2024

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Inspector Observations: 1) Cardboard observed to be used to live some shevles.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

2) Prep cooler observed to be have leaky condenser. Ambient temperature measured to be 40F. [CA] Repair prep cooler.

3) Gasket for prep cooler and right cookline under counter cooler observed to be fraying. [CA] Replace gasket.

4) Single use ice cream containers observed to be reused for spices.

[CA] Food containers intended for single use shall not be reused.

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: 1) Bowls observed to be stored in bulk dry goods for use as scoops.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food. Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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

Inspector Observations: 1) Walls observed to have small holes near where pipes enter the wall. Walls observed to be cracking pitted by walkway between sink area and kitchen. [CA] Repair wall.

2) Back door observed to have gap underneath. [CA] Add weather stripping to bottom of door to eliminate gap under door to prevent vermin entry

Performance-Based Inspection Questions

N/A

Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|---------------|-------------------------------------|--------------------|-----------------|
| Raw chicken | 3 door reach in cooler | 40.00 Fahrenheit | |
| Beef | Cookline prep cooler | 40.00 Fahrenheit | |
| Coconut cream | Left under counter cookline cooler | 36.00 Fahrenheit | |
| Warm water | handwash sink | 100.00 Fahrenheit | |
| Meatballs | 1 door upright cooler in kitchen | 31.00 Fahrenheit | |
| Mayonaise | Left under counter cookline cooler | 38.00 Fahrenheit | |
| Cooked rice | Riche cooker | 169.00 Fahrenheit | |
| Raw beef | 3 door reach in cooler | 40.00 Fahrenheit | |
| Chicken | Cookline prep cooler | 41.00 Fahrenheit | |
| Chlorine | under the counter cooler | 50.00 Fahrenheit | |
| Half and half | beverage grab n go cooler | 40.00 Fahrenheit | |
| Bean sprouts | 3 door reach in cooler | 41.00 Fahrenheit | |
| Fish balls | 1 door upright cooler in kitchen | 39.00 Fahrenheit | |
| Green Curry | Right under counter cookline cooler | 38.00 Fahrenheit | |
| Red curry | Right under counter cookline cooler | 38.00 Fahrenheit | |
| Hot water | 3-comp sink | 120.00 Fahrenheit | |
| Quat ammonia | 3-comp sink | 200.00 Fahrenheit | |

Overall Comments:

Reminder: FSC expired in 4 months. Ensure FSC is renewed and active FSC is available from one employee of the facility at all times.

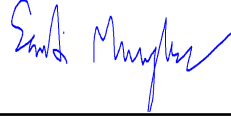
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **8/22/2024**. 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: Santi Muangkwa
Owner

Signed On: August 08, 2024