

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 FA0202048 - GOLDEN TRIANGLE CUISINE		Site Address 217 N SANTA CRUZ AV A, LOS GATOS, CA 95030		Inspection Date 07/28/2025	
Program PR0306407 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MINT LEAF CUISINE LLC		Inspection Time 12:35 - 14:00
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By BUTSARA SAWANGWAN	FSC ARUNOTHAI UPARA 02/28/2028		

Placard Color & Score
GREEN
82

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						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				N
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	X	
K36 Equipment, utensils, linens: Proper storage and use		
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 spring rolls at 78F. Per operator, spring rolls prepared at 11:30am. In the kitchen area, in the insert top of the 2 door prep unit, measured raw shelled eggs at 67F. Per operator, raw shelled eggs stored from 11:30am. Observed raw shelled eggs over-filled in insert container.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth. PHFs maintained by time shall be time labeled when removed from temperature control and served within 4 hours or discard.*

[COS] *Operator placed a time label on spring rolls to be served by 3:00pm, for a total of 4 hours from when removed from temperature control or discard. Operator removed excess filled raw shelled eggs from the prep unit and placed in a container, added ice water to both containers, and moved to nearby refrigeration to facilitate proper holding temperatures.*

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *At the ice machine, observed mold like growth and accumulation on the inner panel.*

[CA] *Ensure inner panel of the ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).*

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

Inspector Observations: *Observed small beetles and insects on the floor around food debris behind the freezer chest.*

[CA] *Ensure facility is kept free of insects and vermin to prevent possible contamination of food.*

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 the use of cardboard as shelving in the kitchen area.*

[CA] *Discontinue use of unapproved materials and equipment. Use only approved, smooth, durable, and easily cleanable materials and equipment. Discontinue use of cardboard as equipment in the facility.*

[COS] *Operator discarded cardboard.*

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, behind the freezer chest, observed accumulation of food debris. In the warewash area, observed broken glass and debris below the warewash machine.*

[CA] *Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
yellow curry	walk-in refrigerator	39.00 Fahrenheit	
cooked rice	rice cooker	180.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cooked chicken	walk-in refrigerator	39.00 Fahrenheit	
tofu	walk-in refrigerator	41.00 Fahrenheit	
red curry	water bath (on grill)	150.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
green curry	2 door prep unit	38.00 Fahrenheit	
cooked rice	rice cooker	150.00 Fahrenheit	
raw shelled eggs	2 door prep unit	67.00 Fahrenheit	
green peas	2 door prep unit	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
half and half	walk-in refrigerator	40.00 Fahrenheit	
spring rolls	counter-top	78.00 Fahrenheit	
bean sprouts	2 door prep unit	41.00 Fahrenheit	
yellow curry	2 door prep unit	38.00 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 **8/11/2025**. 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: BUTSARA SAWANGWAN
SERVER

Signed On: July 28, 2025