

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 FA0286915 - THAIBODIA	Site Address 2200 S BASCOM AV, CAMPBELL, CA 95008	Inspection Date 07/09/2025
Program PR0430298 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MR. CHAU'S RESTAURANT II	Inspection Time 13:20 - 14:15
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By JULISSA, LUIS (C) & JULIO (M-PHONE)

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/02/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 07/09/2025. See details below.

Cited On: 07/09/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Observed bags of fresh rice noodles (thin & thick in size) on counter near cooks line and prep table holding between 64F - 74F, per operator, PHFs was recently delivered and that product has a HACCP plan with Department of Public Health. Observed label on product with name of product and ingredients only, no brand or any other information was provided. An invoice was provided with item and size of product. Due to insufficient documentation, PHFs will be treated as potentially hazardous foods where items shall be stored at or below 41F, hot held at or above 135F and/or held under time as a public health control (TPHC). [CA] Maintain all cold PHFs held at or below 41F and or hot held at or above 135F. [COS] Operator directed to relocate PHFs to walk-in-cooler.

Minor Violations

Cited On: 07/02/2025

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

Compliance of this violation has been verified on: 07/09/2025

Cited On: 07/02/2025

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

Compliance of this violation has been verified on: 07/09/2025

Measured Observations

Item	Location	Measurement	Comments
rice	2 door reach in	41.00 Fahrenheit	
noodles (thin)	counter	72.00 Fahrenheit	between 64F- 74F. for less than 4 hours. COS-relocate
ambient	2 door reach in/cold top	40.00 Fahrenheit	
warm water	handsink (prep)	100.00 Fahrenheit	
noodles (thick)	counter	74.00 Fahrenheit	for less than 4 hours. COS-relocate

Overall Comments:

Upon follow-up inspection, measured ambient air temperature of 2 door reach in/cold top holding at 40F and measured chlorine concentration at 100ppm at warewash station. Per operator, unable to repair high temp dish machine at the moment due to missing parts and facility shall continue sanitizing at warewash sink.

Note: Discussed what was required in product purchased from manufacturer. Labels are required.

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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 7/23/2025. 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: Julio Lopez
Manager

Signed On: July 09, 2025