

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 FA0207362 - GRAB THAI		Site Address 1996 TULLY RD, SAN JOSE, CA 95122		Inspection Date 01/18/2023	
Program PR0304259 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GRAB THAI LLC		Inspection Time 13:40 - 14:40
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By IVIE	FSC Rafael Chavez 12/15/2023	

Placard Color & Score
GREEN
87

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
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						
K07 Proper hot and cold holding temperatures		X		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	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						

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		
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: Metal tub of cooked rice noodles maintained out in ambient temperature measured at 60F. Employee stated that item is normally in the refrigerator but was kept out for food preparation. At time of inspection, no food preparation was being conducted. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Noodles were relocated into walk-in refrigerator to immediately cool.

**** Consider using time as a public health control (TPHC) for food item. TPHC written procedures were provided to PIC.**

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: Sanitizing solution at the three-compartment sink measured at 0 ppm. Solution observed cleaned and unused. When drained and refilled, it was observed that a little amount of concentrated sanitizer solution was remaining in the bottle. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Air tube was adjusted on the sanitizer bottle to provide sanitizer into the sink. [SA] Utilize chlorine bleach if quaternary ammonia sanitizer is to run out, until more solution is obtained.

Sanitizing solution measured at 200 ppm - quaternary ammonia, after refill.

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 cardboard used to line shelf inside walk-in refrigerator. [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.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Green curry	Hot holding unit	143.00 Fahrenheit	
Red curry	Hot holding unit	144.00 Fahrenheit	
Red curry	Walk-in refrigerator	41.00 Fahrenheit	
Yellow curry	Hot holding unit	137.00 Fahrenheit	
Meat skewer	Food preparation refrigerator	40.00 Fahrenheit	
Bean sprouts	Food preparation refrigerator	41.00 Fahrenheit	Top insert
Cooked rice	Rice cooker	165.00 Fahrenheit	
Sticky rice	Food preparation refrigerator	40.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	200.00 PPM	After COS
Cooked shrimp	Food preparation refrigerator	38.00 Fahrenheit	Top insert
Sanitizing bucket	Three-compartment sink	200.00 PPM	Chlorine sanitizer
Quartered tomatoes	Food preparation refrigerator	40.00 Fahrenheit	Top insert
Tom yum soup	Walk-in refrigerator	40.00 Fahrenheit	
Sticky rice	Walk-in refrigerator	41.00 Fahrenheit	
Freid tofu	Food preparation refrigerator	39.00 Fahrenheit	Top insert
Hot water	Three-compartment sink	132.00 Fahrenheit	
Green curry	Walk-in refrigerator	40.00 Fahrenheit	
Cooked chicken	Food preparation refrigerator	40.00 Fahrenheit	Top insert

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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 **2/1/2023**. 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: Ivie Parker
PIC
Signed On: January 18, 2023