

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 FA0204840 - LOTUS THAI BISTRO		Site Address 425 S CALIFORNIA AV, PALO ALTO, CA 94036	Inspection Date 06/11/2025
Program PR0307121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name TANTAVIROJN, RUNGSIRI	Inspection Time 11:00 - 11:40
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By RUNGSIRI TANTAVIROJN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/09/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 06/11/2025

Cited On: 06/09/2025

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

Compliance of this violation has been verified on: 06/11/2025

Minor Violations

Cited On: 06/11/2025

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed coriander with food stored inside the only handwash sink in the kitchen area. [CA] Handwash sink shall be accessible and unobstructed at all times. Food preparation shall occur only in designated sink.

Measured Observations

Item	Location	Measurement	Comments
shelled eggs	preparation unit (2)	45.00 Fahrenheit	
raw shrimp	preparation unit (2)	41.00 Fahrenheit	
tofu	preparation unit (2)	41.00 Fahrenheit	
produce	preparation unit (1)	41.00 Fahrenheit	
cooked chicken	preparation unit (2)	88.00 Fahrenheit	88-94F. Cooling. Per PIC, cooked less than 30 minutes prior.
beansprouts	preparation unit (1)	41.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the routine inspection from 6/9/2025.

The following major violations have been verified for compliance:

- 1. K05: Hands clean and properly washed. Observed proper handwashing by employees in between tasks during inspection. Tongs have been added to ready-to-eat produce carrots, beansprouts, and other foods in preparation inserts to prevent direct hand contamination. Discussed handwashing and glove use policy with PIC.**
- 2. K07: Proper hot and cold holding temperatures. Measured all Potentially Hazardous Foods within proper holding temperatures. See measured observations. Observed ice has been added directly to raw shrimp, cooked chicken, and beansprouts to facilitate cooling. Discussed keeping foods below the insert cooler line and closing the preparation unit lid in between service with PIC.**

Continue to correct remaining violations as cited on the routine inspection report.

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 **6/25/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0204840 - LOTUS THAI BISTRO	Site Address 425 S CALIFORNIA AV, PALO ALTO, CA 94036	Inspection Date 06/11/2025
Program PR0307121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TANTAVIROJN, RUNGSIRI	Inspection Time 11:00 - 11:40

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: Rungsiri Tantavirojn
Owner

Signed On: June 11, 2025