

**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**

<b>Facility</b> FA0284955 - KHUN YING THAI CUISINE		<b>Site Address</b> 7048 SANTA TERESA BL, SAN JOSE, CA 95139	<b>Inspection Date</b> 01/31/2024
<b>Program</b> PR0427253 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> VARANAND KROMWANAKON	<b>Inspection Time</b> 14:20 - 15:15
<b>Inspected By</b> RAYMOND CHUNG	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> VARANOND KROMWANGKON	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

N/A

**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

*Follow-up inspection from 01/30/2024*

*- Professional cleaning service was provided by F.S.R. Hood Cleaning Services. Observed receipt dated 01/30/2024. Hood/filters, floor, wall, and equipment has been cleaned.*

*- Pest control service was provided by The Pied Piper. Observed receipt dated 01/31/2024. No cockroaches were observed at this time. Per owner, pest control service will be provided 2x/month for 3 months and then 1x/month after.*

*- Paper towel dispenser installed at the front hand sink.*

*Continue with the following:*

*- Per pest control report, storage area was noted as cluttered and inaccessible. Remove the unused reach-in cooler and reach-in freezer from this facility. Provide additional racks to store all boxes off the floor.*

**\*\*Facility is okay to operate\*\***

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 **2/14/2024**. 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:** Varanond Kromwangkon  
 Owner  
**Signed On:** January 31, 2024