

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 FA0250865 - KRUNG THAI RESTAURANT	Site Address 642 S WINCHESTER BL, SAN JOSE, CA 95128	Inspection Date 11/07/2024
Program PR0364102 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name KRUNG THAI CORPORATION	Inspection Time 12:10 - 12:40
Inspected By HINA WYNE	Inspection Type FOLLOW-UP INSPECTION	Consent By SORNANONG BOONYACHAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

- On-site for follow-up inspection after facility was closed during a routine inspection on 11/05/2024 due to presence of vermin in the kitchen area.
- At time of follow-up inspection:
 - Facility has been serviced by licensed pest control service-Polaris Pest Elimination. Pest control report was provided for review.
 - Facility has deep cleaned facility.
 - Observed no live or dead activity in the kitchen and all around the facility.
 - Facility will continue with pest control service until vermin is completely abated.
- Facility is hereby authorized to reopen and resume operations on 11/7/2024.
 - Provide next pest control service report to district inspector.
 - Continue to clean and maintain facility free of vermin.
 - Prior to reopening, conduct final cleaning and sanitation of all food and non-food contact surfaces.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **11/21/2024**. 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: Sornanong Boonyachan
PIC

Signed On: November 07, 2024