

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 FA0211780 - DUSITA THAI CUISINE	Site Address 2325 EL CAMINO REAL, SANTA CLARA, CA 95050	Inspection Date 08/18/2025
Program PR0305179 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TRANUCHARAT, HARIT	Inspection Time 10:30 - 11:20
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By SUNISA LOPHONG

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 08/14/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 08/18/2025

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

On-site to conduct a second follow-up to the routine inspection on 8/12/2025 and first follow-up inspection on 8/14/2025.

The following major violation has been corrected:

- K23: No live vermin activity observed during inspection.

- 1. Checklist for re-opening has been received from Sunisa Lophong.*
- 2. Reports from a licensed pest control company (EcoLab) have been received. Reviewed services and treatments from 8/15. Pest control report states that no live activity was observed during inspection.*
- 3. All sanitation and food safety items on worksheet have been verified as completed. Facility has conducted a thorough cleaning of the kitchen area, especially underneath the cookline and food storage shelves.*
- 4. All prevention measures on worksheet have been verified as completed. Facility has sealed all gaps, including underneath the 3-compartment sink and in the ceiling of dining area. Confirmed the facility will continue to receive biweekly pest control services from EcoLab.*

The facility is hereby authorized to operate by this department. Continue to address 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 **9/1/2025**. 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.

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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: Sunisa Lophong
Owner

Signed On: August 18, 2025