

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 FA0207521 - KHAOSAN THAI		Site Address 2062 CURTNER AV, SAN JOSE, CA 95124		Inspection Date 01/08/2025		Placard Color & Score GREEN 76		
Program PR0305868 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NESTOR V FELIX, ANOKUL F		Inspection Time 12:45 - 15:15			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By ANOLKU PHANOONG				FSC Boyan Qiao 02/14/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use			X				
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records		X					N
K09	Proper cooling methods			X				N
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						
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *At the preparation table and next to the cook line, measured multiple Potentially Hazardous Foods (PHFs) from 53F to 81F. See measured observations. Per PIC, PHFs are held on TPHC. Observed PHFs were not labelled with time markings, and no written procedures were available for review. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [SA] PIC stated that foods will be discarded at the end of the lunch shift (4 hours after foods were taken out of temperature control).*

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: *Observed employee drinking from open personal beverage in the kitchen. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Observed employee transferring cooked curry into smaller plastic containers for cooling in refrigeration. Employee covered each individual container with lid immediately after cooking (measured curry at 165F). [CA] When cooling Potentially Hazardous Foods, food shall be left uncovered to facilitate rapid cooling.*

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 wok at the cook line has a broken faucet handle. A vice grip attached to the faucet was being used as a temporary handle. [CA] Repair cooking equipment and maintain in good condition.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Observed one of the light bulbs over the fume hood is not functional. [CA] Repair light bulb and maintain sufficient lighting over the cooking area.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed pipe from the water heater is draining into a bucket on the floor. [CA] Liquid waste from the water heater shall be drained directly into a floor sink.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed employee's personal belongings (cell phone, wallet, etc) stored in the kitchen above the preparation table. [CA] Personal items shall not be stored in food preparation areas.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed accumulation of grease and build-up on the ceiling, especially above the cook line. Observed broken floor tiles nearby the cook line. [CA] Walls and floors in food preparation area shall be kept clean and in good repair.*

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
tofu	walk-in cooler	41.00 Fahrenheit	
cooked shrimp	cold holding preparation table	41.00 Fahrenheit	
beansprout	preparation table	53.00 Fahrenheit	Per PIC, moved out of cooler 1 hour prior.
sanitizer (chlorine)	warewashing machine	50.00 PPM	
half and half	1-door upright	41.00 Fahrenheit	
shell eggs	next to wok	68.00 Fahrenheit	
fried tofu	preparation table	58.00 Fahrenheit	TPHC
rice	preparation table	81.00 Fahrenheit	TPHC
water	handwash sink	100.00 Fahrenheit	
tofu	preparation table	62.00 Fahrenheit	
cooked shrimp	2-door under counter	41.00 Fahrenheit	
beef	cook line	155.00 Fahrenheit	final cooking temp
green curry	steam table	165.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
curry	preparation sink	165.00 Fahrenheit	final cooking temp
raw beef	cold holding preparation table	41.00 Fahrenheit	
curry	walk-in cooler	41.00 Fahrenheit	
calamari	2-door under counter	41.00 Fahrenheit	

Overall Comments:

Joint inspection with Kathy Vo. Report written by Kathy Vo.

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 **1/22/2025**. 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.

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: Anolku Phanoong
Owner
Signed On: January 08, 2025