

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 FA0212960 - BAI TONG		Site Address 14515 BIG BASIN WY, SARATOGA, CA 95070		Inspection Date 02/25/2025	
Program PR0304703 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KACHINTHORN, NITHASANA		Inspection Time 15:05 - 16:40
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By NITHASANA KACHINTHORN	FSC CHULALAK JITTAVEESAB 09/16/2026		

Placard Color & Score

GREEN

83

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						
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					X	
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						
K36	Equipment, utensils, linens: Proper storage and use						
K37	Vending machines						
K38	Adequate ventilation/lighting; designated areas, use						
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						
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

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

Inspector Observations: *In the kitchen area, measured a container of rice noodles stored at 60F. Per operator, rice noodles stored outside of refrigeration for 1.5 hours. At the employee service area, measured a container of half and half stored at 52F. Per operator, half and half stored for an unknown period of time. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. Potentially hazardous foods maintained by time rather than time and temperature shall be time labeled/time marked when removed from temperature control and served within 4 hours or discard. [SA] Operator moved rice noodles to refrigeration to facilitate proper holding temperatures. Operator was explained to use TPHC (time labeling) if rice noodles are to be stored outside of refrigeration for an extended period of time. Operator discarded container of half and half.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Observed employee food handler cards are expired. [CA] Ensure employees obtain valid food handler cards. Compile copies of food handler cards and keep on-site for review.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *In the dry storage room, observed open bags of dry food stored on shelving. [CA] Ensure all open bags of dry food are stored in containers with a fitted lid, or transferred to food grade containers and covered with a fitted lid.*

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 plumbed drainpipe from the handwash station is broken and leaking. [CA] Ensure drainpipe is properly repaired and able to dispose of wastewater from the handwash station.*

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 food debris on piping underneath the warewash machine, 3 compartment sink, and around shelving. [CA] Ensure facility is frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
bean sprouts	2 door prep unit	40.00 Fahrenheit	
cooked beef	2 door prep unit	39.00 Fahrenheit	
cooked potato	prep unit	39.00 Fahrenheit	
cut tofu	2 door prep unit	39.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
hot water	2 compartment sink	120.00 Fahrenheit	
green curry	prep unit	38.00 Fahrenheit	
raw shelled eggs	3 door reach in refrigerator	41.00 Fahrenheit	
half and half	2 door reach in refrigerator (sliding door)	41.00 Fahrenheit	
coconut milk	2 door reach in refrigerator (sliding door)	41.00 Fahrenheit	
yellow curry	prep unit	38.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
tofu	3 door reach in refrigerator	41.00 Fahrenheit	

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Overall Comments:

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 **3/11/2025**. 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: NITHASANA KACHINTHORN
OWNER

Signed On: February 25, 2025