

**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> FA0262254 - JASMINE THAI CUISINE LLC		<b>Site Address</b> 1211 FRANKLIN MALL, SANTA CLARA, CA 95050	<b>Inspection Date</b> 07/02/2025
<b>Program</b> PR0384653 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> HENDRICKS, JANTANA	<b>Inspection Time</b> 14:30 - 15:00
<b>Inspected By</b> FARHAD AMIR-EBRAHIMI	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> BENYAPA KITKHONG	

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

**Major Violations**

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

*Inspector Observations: Small amount of rice noodle from the line cooler at 62F. Line cooler ambient temperature and other items at 38F-40F. [CA] Maintain all coolers at 41F or colder. It appears that noodles were left at room temperature during the lunch rush for faster access and then placed in the line cooler again. The storage cooler where noodles are usually stored at 41F. No noodles available in the storage cooler at this time. The small amount of rice noodles were discarded with detergent poured over them.*

**Minor Violations**

No minor violations were observed during this inspection.

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Water	3-comp sink	125.00 Fahrenheit	
Tomatoes	Cooler	41.00 Fahrenheit	
Calamari	Freezer	1.00 Fahrenheit	
Calamari	Line cooler	38.00 Fahrenheit	
Chlorine	Dishwasher	50.00 PPM	
Rice noodles	Line cooler	62.00 Fahrenheit	
Fried Catfish	Deep fryer	209.00 Fahrenheit	
Fried Calamari	Deep fryer	208.00 Fahrenheit	
Catfish	Line cooler	36.00 Fahrenheit	
Carrots	Cooler	41.00 Fahrenheit	
Catfish	Freezer	8.00 Fahrenheit	

**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 **7/16/2025**. 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: BENYAPA KITKHONG

Signed On: July 02, 2025