

# 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 FA0286915 - THAIBODIA	Site Address 2200 S BASCOM AV, CAMPBELL, CA 95008	Inspection Date 06/27/2024
Program PR0430298 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MR. CHAU'S RESTAURANT II	Inspection Time 11:00 - 11:45
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By CLAUDIA DE ANDA

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 06/24/2024

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

**This violation found not in compliance on 06/27/2024. See details below.**

Cited On: 06/27/2024

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

**Inspector Observations: Container of raw shell eggs stored on top of ice is measured at 54F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.**

**[COS] Showed operator how to properly prepare an ice bath with water to cold hold potentially hazardous foods where the ice and water surrounds the container of eggs.**

Cited On: 06/24/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Compliance of this violation has been verified on: 06/27/2024**

#### Minor Violations

Cited On: 06/24/2024

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

**Compliance of this violation has been verified on: 06/27/2024**

#### Measured Observations

Item	Location	Measurement	Comments
Cooked shrimp	Food prep unit insert	35.00 Fahrenheit	
Ambient	Three-door food prep unit	36.00 Fahrenheit	
Red curry	Walk-in cooler	41.00 Fahrenheit	
Green curry	Walk-in cooler	41.00 Fahrenheit	
Ambient	Walk-in cooler	40.00 Fahrenheit	
Rice noodles	Three-door food prep unit	41.00 Fahrenheit	
Raw chicken	Walk-in cooler	41.00 Fahrenheit	
Fried chicken	Walk-in cooler	41.00 Fahrenheit	
Bean sprouts	Food prep unit insert	37.00 Fahrenheit	
Mussels	Three-door food prep unit	35.00 Fahrenheit	
cooked chicken	Food prep unit insert	36.00 Fahrenheit	

#### Overall Comments:

**Follow-up for routine inspection conducted by Helen Dinh on 6/24/24.**

**Verified that the following violations are still in compliance or corrected:**

**- Potentially hazardous foods prepared the night before and cooled overnight is measured at the proper temperatures. (See measured observations)**

**- The three-door food prep unit was able to hold potentially hazardous foods at or below 41F. The ambient temperature inside the unit was measured at 36F.**

**The following violation was observed still out of compliance:**

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**- Potentially hazardous foods measured at improper cold holding temperature. Raw shell eggs stored at the cook line on top of ice was measured at 54F.**

**Discussed and showed employees how to prepare a proper ice bath when used to cold hold potentially hazardous foods**

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 **7/11/2024**. 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



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**Received By:** Claudia De Anda  
Manager  
**Signed On:** June 27, 2024