

# 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> FA0201801 - COUP DE THAI		<b>Site Address</b> 137 N SANTA CRUZ AV, LOS GATOS, CA 95030		<b>Inspection Date</b> 02/14/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>87</b> </div>		
<b>Program</b> PR0302038 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> GRANDEMONTE THAI		<b>Inspection Time</b> 13:35 - 15:00			
<b>Inspected By</b> FRANK LEONG		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> SAVIT SANTIPHOP				<b>FSC</b> SAVIT SANTIPHOP 10/28/2028

  

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		
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		
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, in the 2 door prep unit, measured cut tofu at 55F. In the same area, on the counter-top, measured rice noodles at 66F. Per operator, cut tofu was left on the counter-top for about an hour and placed into refrigeration after; rice noodles stored on the counter-top since 11:00am. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. Potentially hazardous foods maintained by time shall be time labeled when removed from temperature control (refrigeration or when finished cooking) and served within 4 hours or discard. [COS] Operator kept tofu in refrigeration to facilitate proper holding temperatures, and discarded rice noodles at the end of service (less than 4 hours).

### Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations:** In the ice machine, on the inner panel, observed mold-like growth. [CA] Ensure inner panel of ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).

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

**Inspector Observations:** In the kitchen area, above the ice machine, observed gaps between ceiling and walls. On the walls around the hood, observed cracks and crevices. At the staircase towards the upstairs storage, observed crevices along the sides of the stairs. [CA] Ensure all cracks and crevices are properly sealed to prevent harborage of vermin.

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

### Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	warewash machine	50.00 PPM	
curry sauce	hot holding container	150.00 Fahrenheit	
raw shrimp	2 drawer single door prep unit	41.00 Fahrenheit	
tofu	prep unit	40.00 Fahrenheit	
raw beef	2 drawer single door prep unit	38.00 Fahrenheit	
quaternary ammonia sanitizer	3 compartment sink	300.00 PPM	
raw chicken	2 door prep unit	41.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	43.00 Fahrenheit	
cooked rice	rice cooker	158.00 Fahrenheit	
ambient air temperature	2 drawer single door prep unit	39.00 Fahrenheit	
cooked carrot	2 door prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked shrimp	walk-in refrigerator	41.00 Fahrenheit	
raw beef	walk-in refrigerator	38.00 Fahrenheit	
cooked red rice	rice cooker	160.00 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 **2/28/2024**. 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.

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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: SAVIT SANTIPHOP  
MANAGER

Signed On: February 14, 2024