

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 FA0255430 - AMARIN THAI CUISINE		Site Address 5205 PROSPECT RD 110, SAN JOSE, CA 95129		Inspection Date 06/02/2025	
Program PR0372985 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name AMARIN THAI SAN JOSE, INC		Inspection Time 12:30 - 14:00
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By JEFF KONGKACHANDRA	FSC Vorvalun Kongkachandra 3/29/26		

Placard Color & Score
GREEN
82

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						
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		X			
K07 Proper hot and cold holding temperatures			X				
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				S
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	X	
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	X	
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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lack of soap for the handwash sink located in the Men's restroom. [CA] All handwash sinks used by employees shall be able to provide warm water, soap, and single-use paper towels. [COS] Employee refilled soap dispenser.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Inside the food prep unit insert, raw shell eggs and tofu are overstacked and measured at 48-49F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Employee reduced the amount of food in the food prep unit inserts and relocated the excess into the reach-in cooler.

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: Black mold-like substance observed on the inside panel of the ice machine. [CA] Frequently clean and sanitize the inside panels of the ice machine.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Inside the upright reach-in cooler, raw meats are stored above ready-to-eat foods. [CA] Store raw meats separate or below ready-to-eat foods to prevent cross-contamination.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed knives stored with the blade in the crevices between equipment. [CA] Food contact surface equipment shall be stored in a manner and location that is clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Rice noodles	Food prep unit	41.00 Fahrenheit	
Raw beef	Upright reach-in cooler	39.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Bean sprouts	Food prep unit insert	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Tofu	Food prep unit	41.00 Fahrenheit	
Pork	Food prep unit insert	41.00 Fahrenheit	
Beef	Food prep unit insert	40.00 Fahrenheit	
Raw chicken	Upright reach-in cooler	38.00 Fahrenheit	
Rice noodles	Upright reach-in cooler by beverage station	41.00 Fahrenheit	
Raw fish	Upright reach-in cooler	38.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chicken	Food prep unit insert	41.00 Fahrenheit	
Tofu	Food prep unit insert	49.00 Fahrenheit	
Raw shell eggs	Food prep unit insert	48.00 Fahrenheit	
Milk	Upright reach-in cooler by beverage station	41.00 Fahrenheit	
Shrimp	Food prep unit insert	40.00 Fahrenheit	
Pork	Upright reach-in cooler by beverage station	41.00 Fahrenheit	
Raw shell eggs	Upright reach-in cooler	40.00 Fahrenheit	
Bean sprouts	Food prep unit	41.00 Fahrenheit	
Tofu	Upright reach-in cooler	40.00 Fahrenheit	

Overall Comments:

At time of inspection, was informed by owner that facility is in the process of being sold and changing ownership.

Discussed with owner that new owners are required to notify this department and apply for a valid Environmental Health permit. If changes are to be made to the kitchen, a plan check application may be required.

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 **6/16/2025**. 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.

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: Vorvalun Kongkachandra
Manager

Signed On: June 02, 2025