

# 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<br>FA0210219 - ERAWAN THAI CUISINE                              | Site Address<br>5945 ALMADEN EX 150, SAN JOSE, CA 95120 | Inspection Date<br>11/07/2025    |
| Program<br>PR0306261 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>SIAM AURA INC                             | Inspection Time<br>14:30 - 15:30 |
| Inspected By<br>CHRISTINA RODRIGUEZ                                      | Inspection Type<br>FOLLOW-UP INSPECTION                 | Consent By<br>JIN                |

Placard Color & Score

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

### Comments and Observations

#### Major Violations

Cited On: 11/07/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** *Observed rodent droppings on the floor in the kitchen. Observed a live roach on the paper towels. [CA] Continue to take effective measures to eliminate the vermin from inside the facility. Protect all food from possible contamination. Continue with the pest control service. The employee killed the roach. Proof of an emergency pest control service was shown today and several rodent traps placed. Cleaning in the facility has been done.*

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

*Observed a live roach on the paper towels that the employee killed and paper towels thrown away. Continue to take effective measures to eliminate the vermin from inside the facility. Protect all food from possible contamination. Continue with the pest control service. Proof of an emergency pest control service was shown today and several rodent traps placed. Cleaning in the facility has been done. The next service will be Monday morning according to the manager.*  
*The hand washing sink was repaired.*  
*Send the invoice showing the activity and recommendations of the technician.*

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 **11/21/2025**. 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:

Signed On: November 07, 2025