

**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>FA0204760 - SIAM FINE THAI CUISINE                           |   | Site Address<br>3924 EL CAMINO REAL, PALO ALTO, CA 94306 | Inspection Date<br>02/19/2021    |
| Program<br>PR0300354 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |   | Owner Name<br>SIAM SIRI, INC.                            | Inspection Time<br>11:55 - 12:20 |
| Inspected By<br>Obby Shehadeh  | Inspection Type<br>FOLLOW-UP INSPECTION | Consent By<br>HARUTHAI (PIC)                             |                                  |

|                       |
|-----------------------|
| Placard Color & Score |
| <b>GREEN</b>          |
| <b>N/A</b>            |

**Comments and Observations**

**Major Violations**

Cited On: 02/18/2021

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

**Compliance of this violation has been verified on: 02/19/2021**

**Minor Violations**

Cited On: 02/18/2021

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 02/19/2021**

Cited On: 02/18/2021

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

**This violation found not in compliance on 02/19/2021. See details below.**

Cited On: 02/19/2021

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

**Inspector Observations: Violation K35 has not been corrected. Per PIC, walk-in freezer needs another part in order for repairs to be made. Per PIC, All PHFs have been removed from walk-in freezer and placed in walk-in cooler yesterday. All PHFs in walk-in cooler moved from walk-in freezer measured at 30 degrees F or below. PIC agreed to email/message me a video of the walk-in freezer operating and measuring ~0 degrees F. If email/message is not received by 2/23/2021, second follow-up inspection will be conducted and facility will be charged for secondary follow-up inspection.**

**Follow-up By**  
02/23/2021

**Measured Observations**

| Item        | Location          | Measurement      | Comments |
|-------------|-------------------|------------------|----------|
| tofu        | cold-holding prep | 40.00 Fahrenheit |          |
| raw chicken | walk-in cooler    | 30.00 Fahrenheit |          |
| raw beef    | walk-in cooler    | 30.00 Fahrenheit |          |

**Overall Comments:**

**Follow-up inspection results:**

-Violation K07 has been corrected. All PHFs measured 41 degrees F or below.

-Violation K23 has been corrected. All areas with dead roaches have been cleaned. Old glue traps removed.

-Violation K35 has not been corrected. Per PIC, walk-in freezer needs another part in order for repairs to be made. Per PIC, All PHFs have been removed from walk-in freezer and placed in walk-in cooler yesterday. All PHFs in walk-in cooler moved from walk-in freezer measured at 30 degrees F or below. PIC agreed to email/message me a video of the walk-in freezer operating and measuring ~0 degrees F. If email is not received by 2/23/2021, second follow-up inspection will be conducted and facility will be charged for secondary follow-up inspection.

**Report will be emailed.**

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|---|---|---|
| <b>Facility</b><br>FA0204760 - SIAM FINE THAI CUISINE                           | <b>Site Address</b><br>3924 EL CAMINO REAL, PALO ALTO, CA 94306 | <b>Inspection Date</b><br>02/19/2021    |
| <b>Program</b><br>PR0300354 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | <b>Owner Name</b><br>SIAM SIRI, INC.                            | <b>Inspection Time</b><br>11:55 - 12:20 |

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 **3/5/2021**. 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:

|               |                                 |
|---------------|---------------------------------|
| <b>[CA]</b>   | Corrective Action               |
| <b>[COS]</b>  | Corrected on Site               |
| <b>[N]</b>    | Needs Improvement               |
| <b>[NA]</b>   | Not Applicable                  |
| <b>[NO]</b>   | Not Observed                    |
| <b>[PBI]</b>  | Performance-based Inspection    |
| <b>[PHF]</b>  | Potentially Hazardous Food      |
| <b>[PIC]</b>  | Person in Charge                |
| <b>[PPM]</b>  | Part per Million                |
| <b>[S]</b>    | Satisfactory                    |
| <b>[SA]</b>   | Suitable Alternative            |
| <b>[TPHC]</b> | Time as a Public Health Control |

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**Received By:** Haruthai  
PIC

**Signed On:** February 19, 2021

**Comment:** Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.