

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 FA0257847 - THAI GRATA RESTAURANT | | Site Address 846 BLOSSOM HILL RD C, SAN JOSE, CA 95123 | | Inspection Date 11/22/2024 | | Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 74 </div> | | |
| Program PR0377390 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name THAI GRATA INC | | Inspection Time 12:00 - 13:15 | | | |
| Inspected By JENNIFER RIOS | | Inspection Type ROUTINE INSPECTION | | Consent By B | | | | FSC Jay Jinguji 03/10/2029 |

| RISK FACTORS AND INTERVENTIONS | | IN | OUT | | COS/SA | N/O | N/A | PBI |
|--------------------------------|---|----|-------|-------|--------|-----|-----|-----|
| | | | Major | Minor | | | | |
| K01 | Demonstration of knowledge; food safety certification | X | | | | | | S |
| 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 | | | | | | |
| K06 | Adequate handwash facilities supplied, accessible | X | | | | | | S |
| K07 | Proper hot and cold holding temperatures | | X | | 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 | | 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 | | |
| 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 | | 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: *Raw shelled eggs next to stove measured 60F, raw shelled egg and tofu s in a double bowl in cold holding unit measured 52F. Per PIC, all items were brought out within an hour prior to temperature measurement. Rice noodles on counter measured 68F. [CA] Maintain PHF at 41F or below or 135F or above. [COS] Items will be discarded when the facility closes at the end of lunch period within four hours of removal from temperature control.*

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Observed fly on bean sprouts prepped to serve. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] Bean sprouts were discarded.*

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Observed cooked eggplant measuring 102F, cooked tofu measuring 51F on counters cooling from cooking. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:*

- 1) Placing the food in shallow pans*
- 2) Separating the food into thinner or smaller portions.*
- 3) Using rapid cooling equipment (Ex. blast chiller)*
- 4) Using containers that facilitate heat transfer (ex. stainless steel)*
- 5) Adding ice as an ingredient.*
- 6) Using ice paddles*
- 7) Using an ice bath and stirring frequently*
- 8) Accordance with a HACCP plan.*

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

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

Inspector Observations: *Observed many small flies in preparation area and in dry storage area. [CA] Food facility shall be kept free of vermin.*

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 cup stored in bulk food containers in contact with food. [CA] Provide scoop with handle and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

Observed knives stored in between the walls and equipment in the preparation area. [CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.

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

Inspector Observations: *Observed holes in the ceiling around electrical equipment, and a missing ceiling panel by the back door. [CA] Repair holes in structure and maintain in good repair to prevent pest harborage.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

| Item | Location | Measurement | Comments |
|------------------|---------------------------------|-------------------|------------------------|
| Milk | Reach in fridge - service area. | 40.00 Fahrenheit | |
| Yellow curry | Hot holding | 158.00 Fahrenheit | |
| Warm water | Handwash | 100.00 Fahrenheit | |
| Tofu | On counter | 51.00 Fahrenheit | |
| Creamer | Reach in fridge | 40.00 Fahrenheit | |
| Chicken | Cold holding insert | 40.00 Fahrenheit | |
| Tofu | Walk in fridge | 76.00 Fahrenheit | Cooling appropriately. |
| Raw shelled eggs | Next to stove | 60.00 Fahrenheit | |
| Chlorine | Mechanical warewash | 50.00 PPM | |
| Yellow curry | Pot next to stove | 182.00 Fahrenheit | |
| Noodles | On counter | 93.00 Fahrenheit | |
| Shrimp | Walk in fridge | 40.00 Fahrenheit | |
| Diced tomato | Cold holding insert | 40.00 Fahrenheit | |
| Warm water | Restroom handwash | 100.00 Fahrenheit | |
| Eggplan | On counter | 102.00 Fahrenheit | |
| Tofu | Cold holding insert | 52.00 Fahrenheit | |
| Hot water | Three comp sink | 120.00 Fahrenheit | |
| Rice | Hot holding | 180.00 Fahrenheit | |
| Tofu | Cold holding insert | 40.00 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 **12/6/2024**. 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 |

Bee T

Received By: Bee Tung
Manager
Signed On: November 22, 2024