

**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> FA0286915 - THAIBODIA		<b>Site Address</b> 2200 S BASCOM AV, CAMPBELL, CA 95008		<b>Inspection Date</b> 06/24/2024	
<b>Program</b> PR0430298 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> MR. CHAU'S RESTAURANT II		<b>Inspection Time</b> 14:30 - 16:40
<b>Inspected By</b> HELEN DINH	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> CLAUDIA, LUIS (C) & JULIO (M)	<b>FSC</b> Julio Cortez 12/10/24		

**Placard Color & Score**  
**YELLOW**  
**63**

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						
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		X			N
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							
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	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
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: Major:**

1. Measured the following PHFs holding between 50F - 67F in 3 door cold top: red curry, yellow curry, green curry, soft tofu, fried tofu and cooked pork.
2. Measured containers of pad thai noodle holding at 70F on counter near cooks line.
3. Measured uncooked eggs rolls holding at 56F in 2 door reach in (back).

Per operator, PHFs placed in unit less than 4 hours.

[CA] Maintain all PHFs cold held at or below 41F.

[COS] Operator discarded PHFs from 2 door reach in (back) and added ice to 3 door cold top at cooks line. [SA] Operator opted to discarded of PHFs sitting on counter after 4 hours using time as a public health control (TPHC).

**Minor:**

1. Measured the following PHFs holding between 44F - 49F in 3 door cold top/reach in at cooks line: bean sprouts, fish and cooked shrimp.
2. Measured the following PHFs holding between 44F- 47F in walk-in-cooler: bean sprouts, cooked chicken, yellow curry, cooked shrimp, red curry, noodles and cooked beef.
3. Measured boba holding at 49F in 2 door reach in at front service line.

Per operator, PHFs placed in unit less than 4 hours.

[CA] Maintain all PHFs cold held at or below 41F.

Follow-up By  
06/27/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

- Inspector Observations:**
1. Measured fried chicken holding at 64 in walk-in-cooler.
  2. Measured cooked shrimp holding at 51F in 2 door reach in (back).

Per operator, PHFs prep and made yesterday.

[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. [COS] Operator voluntarily discarded PHFs in trash.

Follow-up By  
06/27/2024

### 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:** Found black/red like substance on white interior panel of ice machine. [CA] Routinely clean.

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:**
1. Found tray of shell eggs stored above some ready to eat foods in walk-in-cooler. [CA] All food shall be separated and protected from cross-contamination.
  2. Found bulk bins without lids in back storage area. Observed a fan above bulk bins. [CA] Provide lids.
  3. Missing a lid for 2 door cold top in back area. [CA] Provide missing lid.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations:** Measured sani bucket with wiping cloth measuring chlorine concentration greater than 200ppm. [CA] Maintain chlorine concentration at 100ppm.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

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**Inspector Observations: Lacking high temp dish machine stickers to test water temperature. [CA] Provide test strips.**

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: 1. Measured ambient air temperature of 3 door cold top/reach in holding at 47F.  
2. Measured ambient air temperature of 2 door cold top/reach (back) holding at 50F.**

**[CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F. [COS] Operator removed paper/napkin blocking fan in back 2 door reach in/cold top and reduced the temperature of 3 door reach in/cold top via dial.  
3. Found card board box used to line shelf in back area. [CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

Follow-up By  
06/27/2024

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: 1. Found a knife stored behind 3 door cold top/reach in at cooks line. [CA] Relocate knife, ensure equipment is protected from potential contamination. Properly store utensils and equipment in a clean and sanitary manner.**

**2. Found several containers without handles used for bulk bin in back area. [CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: 1. Found a gas rice cooker stored on prep table to right of mechanical exhaust hood and not directly under it. [CA] All gas cooking equipment shall be stored below mechanical exhaust hood.**

**2. Observed an Alto Shaam oven (Model:VMC H4) in back area not under a mechanical exhaust hood. Further evaluation will be noted [CA] All cooking equipment shall be stored under mechanical exhaust hood unless an exemption letter is obtained from health department.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: 1. Found leaking faucet at back prep hand wash station when water knob is off.**

**2. Found leaking atmospheric pressure valve at mop sink when water is on.**

**3. Found leaking faucet at 1-compartment sink (middle section) when water is on.**

**[CA] Secure leak.**

**4. Found hand wash sink in back prep area slow draining. [CA] Ensure hand wash station is free flowing and in good repair.**

**5. Found drain line under 1-compartment sink directly in floor sink. [CA] Provide a minimum of 1 inch air gap between drain line and floor sink.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: 1. Found exterior screen door unable to self close. Observed several gaps at bottom of screen door. [CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin. Seal gaps in screen door.**

**2. Found a fly device that is not self-contain at customer dinning area. [CA] Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device and be installed away from the storage and preparation of food or food contact surfaces and linens.**

**3. Found accumulated food debris under cooking equipments. [CA] Routinely clean.**

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

**Inspector Observations: 1. Found missing tiles near mop sink. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.**

**2. Found holes in wall under hand wash sink. [CA] Seal all holes, gaps and crevices to prevent entrance and harborage of vermin.**

## Performance-Based Inspection Questions

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Needs Improvement - Proper cooling methods.  
Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

Item	Location	Measurement	Comments
bean sprouts	walk-in	44.00 Fahrenheit	
hot water	high temp dish machine	167.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
beverage	2 door reach in	33.00 Fahrenheit	
cooked chicken	walk-in	47.00 Fahrenheit	
boba	3 door reach in	49.00 Fahrenheit	
cooked shrimp	3 door cold top	49.00 Fahrenheit	
soft tofu	3 door cold top	54.00 Fahrenheit	for less than 4 hours. COS-add ice
bean sprouts	3 door cold top	48.00 Fahrenheit	
beverage	3 door reach in	30.00 Fahrenheit	
cooked pork	3 door cold top	59.00 Fahrenheit	for less than 4 hours. COS-add ice
cooked beef	3 door cold top	65.00 Fahrenheit	for less than 4 hours. COS-add ice
ambient	4 door reach in freezer	4.90 Fahrenheit	
shell eggs	walk-in	41.00 Fahrenheit	
cooked chicken	3 door cold top	67.00 Fahrenheit	for less than 4 hours. COS-add ice
fried chicken	walk-in	61.00 Fahrenheit	for more than 6 hours. COS-VC&D
cooked shrimp	2 door reach in (back)	51.00 Fahrenheit	for more than 6 hours. COS-VC&D
chlorine	sani bucket	200.00 PPM	
yellow curry	walk-in	46.00 Fahrenheit	
noodles (pad thai) uncooked	counter @ cooks line	70.00 Fahrenheit	for less than 4 hours. [SA] Discard after 4 hours.
cooked beef	walk-in	46.00 Fahrenheit	
raw egg rolls	2 door reach in (back)	56.00 Fahrenheit	for more than 6 hours. COS-VC&D
green curry	3 door cold top	63.00 Fahrenheit	for less than 4 hours. COS-add ice
fish	3 door reach in	46.00 Fahrenheit	
yellow curry	3 door cold top	57.00 Fahrenheit	for less than 4 hours. COS-add ice
ambient	walk-in	41.00 Fahrenheit	
red curry	walk-in	44.00 Fahrenheit	
red curry	3 door cold top	59.00 Fahrenheit	between 59F - 63F. for less than 4 hours. COS-add ice
squid	3 door reach in	44.00 Fahrenheit	
fried tofu	3 door cold top	60.00 Fahrenheit	for less than 4 hours. COS-add ice
mussels	3 door reach in	41.00 Fahrenheit	
cooked shrimp	walk-in	45.00 Fahrenheit	
warm water	handsink (front, prep & RR)	100.00 Fahrenheit	

## Overall Comments:

***A follow-up inspection shall be conducted.***

***\*\*\*Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.\*\*\****

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 **7/8/2024**. 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



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**Received By:** Julio Lopez  
Manager

**Signed On:** June 24, 2024