

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 FA0268080 - TARAH THAI KITCHEN		Site Address 1163 LINCOLN AV, SAN JOSE, CA 95125		Inspection Date 04/07/2025		Placard Color & Score YELLOW 60		
Program PR0395614 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TARAH THAI LLC		Inspection Time 13:30 - 14:45			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By PAT				FSC Wilasinee Tipcharoen 9/1/29

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							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		X			N
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		
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						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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified	X	
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		
K36	Equipment, utensils, linens: Proper storage and use		
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	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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0268080 - TARAH THAI KITCHEN		Site Address 1163 LINCOLN AV, SAN JOSE, CA 95125	Inspection Date 04/07/2025
Program PR0395614 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name TARAH THAI LLC	Inspection Time 13:30 - 14:45
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: Found the **ONLY** hand wash station between cooks line and warewash area blocked by container of meat. [CA] Ensure hand wash station is accessible at all times. [COS] Operator directed to relocate container of meat.

Follow-up By
04/10/2025

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 64F - 74F: pad see ew noodles, shell eggs, and beans sprout.

2. Measured container of fried tofu holding at 55F in 3 door cold top.

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

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

[COS] Operator directed to add ice to bean sprouts container and relocated fried tofu to another refrigeration unit.

[SA] Operator opted to use time as a public health control (TPHC) for pad see ew noodles and raw shell eggs.

Follow-up By
04/10/2025

Minor:

Measured the following PHFs holding between 45F - 46F in 3 door cold top for less than 4 hours: soft tofu and sliced tomatoes. [CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

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: 1. Measured 0ppm chlorine for dish machine. At the time of inspection, operator was not using the device, however observed plates and utensil in the dish machine. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [SA] Operator directed to conduct warewashing at warewash sink.

2. Found black/brown like substance on metal interior panel of ice machine. [CA] Routinely clean.

Follow-up By
04/10/2025

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured water holding at 77F in communal restroom. Hand wash station is under sensor system. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [SA] Operator directed to wash hand upon entering kitchen.

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

Inspector Observations: Found a lot of flies near warewash area, mop sink area and prep area. Observed Flies on container and on walls in the back. Observed no active contamination. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

Follow-up By
04/10/2025

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Found a bag of chicken skewers thawing in 1-compartment sink without cold running water. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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

Inspector Observations: Measured greater than 200ppm chlorine in sani bucket. [CA] Maintain chlorine concentration at 100ppm.

OFFICIAL INSPECTION REPORT

Facility FA0268080 - TARAH THAI KITCHEN	Site Address 1163 LINCOLN AV, SAN JOSE, CA 95125	Inspection Date 04/07/2025
Program PR0395614 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TARAH THAI LLC	Inspection Time 13:30 - 14:45

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Found containers of food stored on the floor under shelving in prep area. [CA] Food shall be stored a minimum of 6 inches off floor.

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

Inspector Observations: Lacking chlorine test strips to test concentration of sanitizer. [CA] Provide chlorine test strips.

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: Found leaking faucet at hand wash station between cooks line and warewash area. [CA] Secure leak.

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: Found mop sink blocked by several items such as soiled laundry and other items. [CA] Ensure mop sink is accessible at all times.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
sticky rice	3 door reach in	45.00 Fahrenheit	
pad see ew noodle	2 door upright	38.00 Fahrenheit	
yellow curry	stove top	146.00 Fahrenheit	process of reheating
raw shrimp	3 door cold top	41.00 Fahrenheit	
raw beef	3 door cold top	41.00 Fahrenheit	
black rice	2 odor upright	41.00 Fahrenheit	
pad see ew noodles	cooks line counter	72.00 Fahrenheit	for less than 4 hours. SA- discard after 4 hours.
soft tofu	3 door cold top	45.00 Fahrenheit	
water	handsink (RR) sensor	77.00 Fahrenheit	communal area in building. SA-wash hands upon entering kitchen.
dumplin	1 door upright reezer	0.90 Fahrenheit	
tom yum soup	stove top	156.00 Fahrenheit	process of reheating
raw pork	3 door cold top	41.00 Fahrenheit	
chlorine	sani bucket	200.00 PPM	
noodles and meat	stove top	179.00 Fahrenheit	
pad see ew noodle	counter	74.00 Fahrenheit	for less than 4 hours. COS-relocate
sliced tofu	3 door cold top	46.00 Fahrenheit	
bean sprouts	counter	65.00 Fahrenheit	for less than 4 hours. COS-directed to add ice.
hot water	warewash/1-comp	120.00 Fahrenheit	
pad thai	stove top	179.00 Fahrenheit	
egg plant	fryer	138.00 Fahrenheit	
white rice	rice cooker	210.00 Fahrenheit	
warm water	handsink (prep & front)	100.00 Fahrenheit	
fried tofu	3 door cold top	55.00 Fahrenheit	for less than 4 hours. COS-relocate
green curry	stove top	178.00 Fahrenheit	
meat	1 door upright freezer	9.70 Fahrenheit	
half & half milk	1 door upright	41.00 Fahrenheit	
pad thai	counter	142.00 Fahrenheit	
raw shell eggs	cooks line counter	64.00 Fahrenheit	for less than 4 hours. SA- Discard after 4 hours
white rice	rice cooker	151.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0268080 - TARAH THAI KITCHEN	Site Address 1163 LINCOLN AV, SAN JOSE, CA 95125	Inspection Date 04/07/2025
Program PR0395614 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TARAH THAI LLC	Inspection Time 13:30 - 14:45

Overall Comments:

Inspection conducted in conjunction to CO0156568.

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 4/21/2025. 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: Pat Thediyarat
Person in charge
Signed On: April 07, 2025