

# 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> FA0201801 - COUP DE THAI		<b>Site Address</b> 137 N SANTA CRUZ AV, LOS GATOS, CA 95030		<b>Inspection Date</b> 07/01/2025		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>80</b> </div>		
<b>Program</b> PR0302038 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> GRANDEMONTE THAI		<b>Inspection Time</b> 11:00 - 12:30			
<b>Inspected By</b> FRANK LEONG		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> PORNSUMON SAITEP				<b>FSC</b> KALAYA PAISALREUNGROONG 10/28/2028

  

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						S
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						
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	X
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:** *By the cookline, on the counter-top, measured cooked rice at 55F, and rice noodles at 71F. Per operator, cooked rice stored on the counter-top for about 1.5 hours, and rice noodles stored on the counter-top for about an hour. [CA] Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above. [SA] Operator moved cooked rice to nearby refrigeration to facilitate proper holding temperatures. Operator to serve rice noodles within 3 hours, for a total of 4 hours from when removed from temperature control or discard.*

### 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:** *At the ice machine, on the inner panel, observed mold-like growth. [CA] Ensure inner panel of the ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).*

*At the warewash machine, measured chlorine sanitizer at 25 PPM. [CA] Ensure chlorine sanitizer is provided at 50 PPM at the warewash machine to allow for proper cleaning and sanitizing of utensils and equipment.*

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

**Inspector Observations:** *In the kitchen area, observed several flies. [CA] Ensure facility is kept free of vermin to prevent possible contamination of food and food contact surfaces.*

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

**Inspector Observations:** *In the kitchen area, measured a container of bbq pork at 37F thawing on a shelf below prep counter-top. [CA] Ensure food is properly thawed using one of the following methods: in refrigeration, under cold running water at the prep sink, in the microwave followed by immediate preparation, or as a part of the cooking process. [COS] Operator moved container of bbq pork to nearby refrigeration.*

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:** *In the upstairs dry storage area, in a container of sugar, observed a bowl used as a scoop. [CA] Ensure a scoop with a handle is provided for dry ingredients. Scoop placed in container of dry food shall have the handle facing up/away from the food.*

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

**Inspector Observations:** *In the kitchen area, observed cracks and crevices around wall mounted shelving, and around FRP panels. [CA] Ensure facility walls, and areas around shelving are sealed to prevent harborage of vermin.*

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

Item	Location	Measurement	Comments
oat milk	2 door undercounter refrigerator	41.00 Fahrenheit	
thai tea	2 door undercounter refrigerator	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	25.00 PPM	
quaternary ammonium sanitizer	3 compartment sink (dispenser)	400.00 PPM	
raw shelled eggs	walk-in refrigerator	42.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
tofu	2 door prep unit	41.00 Fahrenheit	
raw shrimp	2 door prep unit	41.00 Fahrenheit	
green curry	hot water bath (stovetop)	145.00 Fahrenheit	
yellow curry	hot water bath (stovetop)	142.00 Fahrenheit	
raw chicken	walk-in refrigerator	41.00 Fahrenheit	
fried tofu	2 door prep unit	41.00 Fahrenheit	
raw scallops	2 door prep unit	41.00 Fahrenheit	
cooked shrimp	prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 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 7/15/2025. 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

P.S.

Received By: PORNSUMON SAITEP  
GENERAL MANAGER  
Signed On: July 01, 2025