

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 FA0250690 - BISTRO SIAM		Site Address 2211 TASMAN DR, SANTA CLARA, CA 95054		Inspection Date 03/31/2026		Placard Color & Score GREEN 67		
Program PR0361043 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BENREY INTERNATIONAL IN		Inspection Time 11:20 - 12:55			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By SAMANTHA AND CONNIE				FSC Not Available

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						N
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			S
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	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				S

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	X	
K34	Warewash facilities: installed/maintained; test strips		
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0250690 - BISTRO SIAM	Site Address 2211 TASMAN DR, SANTA CLARA, CA 95054	Inspection Date 03/31/2026
Program PR0361043 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BENREY INTERNATIONAL INC	Inspection Time 11:20 - 12:55
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:

Two bags of cooked rice measured 62F while maintained on a prep table out of temperature control. Per the cook, they had been left out in ambient overnight.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Bags of rice were voluntarily discarded.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

*Hand sink in the kitchen observed with a colander placed inside the sink basin.
Accumulation of grime on faucet handles of the hand sink in the kitchen.*

Soap was available at the wall-mounted dispenser at the hand sink in the kitchen; However, it was difficult to dispense.

*[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.
Provide accessible handwashing cleanser in dispenser at handwash stations at all times.*

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

Inspector Observations:

Three pots of curry measured 129F, 142F, and 147F while maintained on a lower prep table at the cook-line. Per the cook, she had cooked them approximately one hour prior and was cooling them down prior to placement into the walk-in cooler.

*[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.
Ensure that foods are immediately placed into the walk-in cooler following cooking.*

[COS] Pots of curry relocated to the walk-in cooler and left uncovered to facilitate cooling.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Two cabbages with large amounts of black, mold-like growth on them observed in the walk-in cooler. Per the cook, these were not intended for service.

[CA] Moldy food shall be removed immediately from use.

[COS] Cabbages were voluntarily discarded.

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

OFFICIAL INSPECTION REPORT

Facility FA0250690 - BISTRO SIAM	Site Address 2211 TASMAN DR, SANTA CLARA, CA 95054	Inspection Date 03/31/2026
Program PR0361043 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BENREY INTERNATIONAL INC	Inspection Time 11:20 - 12:55

Inspector Observations:

1. Chlorine sanitizer measured 0 ppm in the mechanical dishwasher. Bucket of chlorine sanitizer feeding into the machine observed empty. The head cook states that she manually warewashes in the three compartment sink, and then loads the dishes into the mechanical dishwasher for an additional rinse.

Cook proceeded to set up the three compartment sink and demonstrate correct manual warewashing procedure (100 ppm chlorine).

[CA] Maintain chlorine sanitizer in the mechanical dishwasher at 50 ppm.

2. Accumulation of black, mold-like growth on three cutting boards that were not actively in-use.

[CA] Food contact surfaces shall be maintained clean.

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

Inspector Observations:

7+ dead cockroaches of varying life stages observed in a sticky trap on the floor next to the left-most upright freezer.

3 dead cockroaches observed on the floor of the back, dry storage area.

No other evidence of cockroaches observed

Per staff, the facility receives a regular pest control service; However, service reports could not be provided.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Accumulation of grease and old food debris on the interior of cooking equipment at the cook-line.

[CA] Nonfood contact surfaces shall be maintained clean to prevent the attraction of vermin.

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:

Grease-covered foil observed used to line shelves and the lower portion of a prep table at the cook-line.

[CA] Discontinue the use of foil and cardboard to line surfaces to prevent the attraction or harborage 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:

Three pots stored directly on the floor in the back storage area. Clean cutting boards stored directly on the floor.

[CA] Equipment contacting food shall be stored in a sanitary location.

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

Inspector Observations:

Heavy accumulation of grease on hood filters above the cook-line.

[CA] Ventilation hood filters shall be maintained clean and in good repair to prevent the attraction of vermin, and to allow for adequate ventilation of heat/grease.

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

OFFICIAL INSPECTION REPORT

Facility FA0250690 - BISTRO SIAM	Site Address 2211 TASMAN DR, SANTA CLARA, CA 95054	Inspection Date 03/31/2026
Program PR0361043 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BENREY INTERNATIONAL INC	Inspection Time 11:20 - 12:55

Inspector Observations:

Heavy accumulation of grease/debris on the floors and walls of the kitchen.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
raw chicken	one-door prep cooler	39.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
raw shell eggs	walk-in cooler	39.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	0.00 PPM	
red curry	walk-in cooler	39.00 Fahrenheit	
frozen pork	upright freezer - right	18.00 Fahrenheit	
raw pork	walk-in cooler	39.00 Fahrenheit	
chlorine sanitizer	three compartment sink	100.00 PPM	
raw beef	one-door prep cooler	38.00 Fahrenheit	
ambient	two-door prep cooler	40.00 Fahrenheit	
sliced tomatoes	two-door prep cooler	39.00 Fahrenheit	
half and half	merchandiser refrigerator - front service	41.00 Fahrenheit	
frozen chicken	upright freezer - far left	17.00 Fahrenheit	
frozen beef	upright freezer - left	19.00 Fahrenheit	
frozen eggroll	upright freezer/cooler - far right	20.00 Fahrenheit	
frozen fish cake	upright freezer - far right	19.00 Fahrenheit	
tofu	walk-in cooler	39.00 Fahrenheit	
bean sprouts	two-door prep cooler	39.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
shrimp	one-door prep cooler	38.00 Fahrenheit	
yellow curry	walk-in cooler	40.00 Fahrenheit	
bamboo shoots	walk-in cooler	40.00 Fahrenheit	

Overall Comments:

Ensure to utilize different utensils (tongs, spoons, etc.) when handling different raw animal products in the one-door prep cooler to prevent possible cross contamination.

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 **4/14/2026**. 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: Connie Cook
Signed On: March 31, 2026