

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0208153 - RED CHILI THAI & VIETNAMESE CUISINE		Site Address 2538 BERRYESSA RD, SAN JOSE, CA 95132		Inspection Date 04/03/2026	
Program PR0306867 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name RED CHILI BERRYESSA LLC		Inspection Time 10:45 - 12:30
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By TIFFANY HO	FSC Sunny Ho 3/7/28		

Placard Color & Score
YELLOW
68

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						
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	X			N
K07 Proper hot and cold holding temperatures			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						
K14 Food contact surfaces clean, sanitized		X		X			N
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		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		
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		X
K45 Floor, walls, ceilings: built, maintained, clean		
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

K14 - 8 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: Employees were observed washing equipment and utensils at the three compartment sink and at the food prep sink without completing the sanitizing step. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).
[COS] Employee returned the washed items to the three compartment sink to be sanitized using the dishwasher.

Follow-up By
04/07/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Live and dead cockroaches observed on multiple glue traps located in dry storage and behind the dishwasher. [CA] Food facility shall be kept free of vermin and vermin debris. Clean and sanitize affected areas.
[COS] Employee discarded traps with live cockroaches

Follow-up By
04/07/2026

Facility received pest control service on 3/27/26. Service report reviewed showing that treatment and monitoring was conducted but did not mention vermin activity or findings.

A follow-up inspection will be conducted. If any additional signs of live activity or evidence of an infestation are observed then facility may be subject to enforcement action.

Minor Violations

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

Inspector Observations: Food handler cards for employees are not available for review. [CA] All employees that handles or serves food shall have a valid food handler card available within 30 days from their date of hire.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee observed cleaning dishwasher and did not wash their hands prior to returning to the food prep area.
[CA] Employees shall properly wash hands with warm water, soap, and single-use paper towels prior to handling food or food contact surfaces.
[COS] Employee was stopped before contaminating food or food contact surfaces and asked to wash their hands.

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

Inspector Observations: Lack of soap in dispenser for handwash sink located in the back of the kitchen. [CA] All handwash sinks shall be able to provide warm water,

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Potentially hazardous foods measured at improper cold holding temperatures inside the food prep unit insert. Over stacked pork, bean sprouts, and cooked eggplants measured at 45 - 49F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

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

Inspector Observations: Multiple light fixtures above the kitchen and in the dry storage room are missing the light cover. [CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

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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: Along the prep line, cook line, and inside the walk-in cooler - employees' personal items and food are stored above food prep surfaces and food storage. [CA] Employees' personal items shall be stored separate or below food prep surfaces and food to prevent cross-contamination.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Pork	Food prep unit insert	45.00 Fahrenheit	
Red curry	Hot holding on grill	180.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Chicken	Food prep unit insert	40.00 Fahrenheit	
Cut tomatoes	Walk-in cooler	40.00 Fahrenheit	
Green curry	Hot holding on grill	160.00 Fahrenheit	
Tofu	Walk-in cooler	40.00 Fahrenheit	
Shrimp	Food prep unit insert	41.00 Fahrenheit	
Noodles	Food prep unit	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Bean sprouts	Food prep unit insert	49.00 Fahrenheit	
Cooked eggplant	Food prep unit insert	46.00 Fahrenheit	
Half and half	Upright reach-in cooler	41.00 Fahrenheit	
Tofu	Food prep unit	41.00 Fahrenheit	
Beef	Food prep unit insert	40.00 Fahrenheit	
Chicken	Walk-in cooler	38.00 Fahrenheit	
chlorine sanitizer	Dishwasher	100.00 PPM	
Bean sprouts	Reach-in cooler by cook line	41.00 Fahrenheit	
Fish	Walk-in cooler	38.00 Fahrenheit	
Beef	Cooked	150.00 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 **4/17/2026**. 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: Khine
Employee

Signed On: April 03, 2026