

**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 FA0253945 - THAI LOVERS		Site Address 1111 STORY RD 1009, SAN JOSE, CA 95122	Inspection Date 12/30/2022
Program PR0370021 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name THAI LOVERS LLC	Inspection Time 11:50 - 12:50
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By LOI	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 12/27/2022

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Compliance of this violation has been verified on: 12/30/2022**

Cited On: 12/27/2022

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

**Compliance of this violation has been verified on: 12/30/2022**

**Minor Violations**

Cited On: 12/30/2022

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

**Inspector Observations: Cooked chicken, cooked shrimp, bean sprouts, and sliced tomatoes maintained inside food preparation refrigerator measured at 45F. Per owner, items were placed inside the preparation refrigerator approximately an hour prior.**

**Follow-up By**  
01/04/2023

**Ambient temperature measured at 45F with probe maintained inside refrigerator. Thermostat was adjusted to a cooler setting during the follow-up. See violation K35.**

**[CA] Maintain cold PHF at 41F or below. [COS] PHF items were relocated to merchandiser refrigerator to immediately cool.**

Cited On: 12/30/2022

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

**Inspector Observations: Old remaining rodent droppings observed inside cabinet at the front service area where unopened prepackaged sauces are stored. No live activity or signs of live activity observed.**

**Follow-up By**  
01/04/2023

**Cockroach egg sac observed on floor at corner underneath water heater stand. No live activity observed. No dead cockroaches observed.**

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

Cited On: 12/30/2022

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: Ambient temperature of food preparation refrigerator measured at 45F. Thermostat was adjusted during follow-up inspection. Ambient temperature was measured again, and did not decrease.**

**Follow-up By**  
01/04/2023

**Ambient temperature of the three-door upright refrigerator measured between 46F to 48F. Refrigerator observed overloaded and completely filled with items. Per owner, all food was brought in and stored inside the refrigerator this morning.**

**[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Relocate all PHF items (cooked chicken, cooked shrimp, raw shelled eggs, bean sprouts, and sliced tomatoes) to merchandiser refrigerator to immediately cool. [SA] Discontinue using preparation refrigerator until unit is able to maintain PHF at 41F or below.**

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## Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	120.00 Fahrenheit	

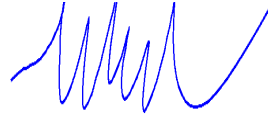
## Overall Comments:

- *On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 12/27/2022.*
- *A second follow-up will be conducted to verify that refrigeration units are able to maintain PHF at 41F or below and that all vermin activity has been addressed.*
- *Correct all violations noted on follow-up report, as well as all other violations documented on the routine inspection report.*

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 **1/13/2023**. 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



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Received By: Loi Quach  
Owner  
Signed On: December 30, 2022