

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

- No Placard Color



OFFICIAL INSPECTION REPORT

Facility FA0204760 - SIAM FINE THAI CUISINE		Site Address 3924 EL CAMINO REAL, PALO ALTO, CA 94306	Inspection Date 06/24/2026
Program PR0300354 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SIAM SIRI, INC.	Inspection Time 14:50 - 15:40
Inspected By JOSHUA LUCES	Inspection Type LIMITED INSPECTION	Consent By PEARADET MUKYANGKON	

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Observed box of latex gloves at front service counter

[CA] The use of latex gloves is prohibited in food facilities and retail food establishments. Types of non-latex gloves that may be used in a food facility or retail food establishment include, but are not limited to, nitrile, polyethylene, and vinyl.

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

Inspector Observations:

Observed hand washing sink installed adjacent to preparation table which is subject to splashing during hand washing.

[CA] A minimum 6" high metal splash guard spanning the full length of the drainboard shall be installed if the handwash sink is installed less than 24" away from the warewash drainboard.

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

Inspector Observations:

Observed the following:

- 1 dead adult cockroach in between the counter top wall and table top surface at the side counter near the front service area; cockroach spotting was also observed in this area

- 2 dead adult german cockroaches in the cabinets adjacent to the ice machine

No evidence of live activity was observed at this time.

[CA] Remove the cockroaches and clean and sanitize any affected areas

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations:

Menu indicates charcoal grilled BBQ chicken; facility does not burn solid fuel.

[CA] FOOD offered for human consumption shall be honestly presented in away that does not mislead or misinform the CONSUMER.

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

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Inspector Observations:

1. Observed leak below right compartment of three compartment sink.

[CA] Repair plumbing fixture and maintain in clean and good repair.

2. Observed wastewater piping supported by piece of wood below right side of three compartment sink.

[CA] Repair to ensure floors are easily cleanable below three compartment sink.

3. Observed wastewater line for ice machine and three compartment sink to sit below the rim of the floor sinks.

[CA] All water supply inlets including a spray nozzle attached at the warewash sink shall have an air gap at least twice the diameter of the water supply inlet and may not be less than one inch from the flood level rim of the plumbing fixture.

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

Inspector Observations:

Observed holes and chipping in gloss paint at walls behind preparation line wall across from cooks line.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
WATER	HAND WASHING SINK	108.00 Fahrenheit	
WATER	WOMENS RESTROOM HAND WASHING SINK	100.00 Fahrenheit	
WATER	PREPARATION SINK	120.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
WATER	MENS RESTROOM HAND WASHING SINK	100.00 Fahrenheit	
AMBIENT	WALK IN FREEZER	15.00 Fahrenheit	IR
AMBIENT	WALK IN COOLER	40.00 Fahrenheit	IR
AMBIENT	THREE DOOR REACH IN /PREP COOLER	40.00 Fahrenheit	THERMACOUPLE

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: HOLYSHRED

NEW OWNER: PADPAD, INC.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2281.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 7/01/2026 - 6/30/2027 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

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***Structural Review inspection conducted on 6/24/2026**

***All other food employees must have valid food handler cards within 30 days from hire date.**

***Note: Ensure no food or equipment is stored in the basement area exclusively used to hold the water heater and grease interceptor.**

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 **7/8/2026**. 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:	Pearadet Mukyangkoon
	Owner
Signed On:	June 24, 2026