

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 FA0203790 - KHAO KANG THAI KITCHEN		Site Address 225 E MIDDLEFIELD RD #2, MOUNTAIN VIEW, CA 9		Inspection Date 03/10/2026	
Program PR0305285 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHOKCHAITAWESAP, WATI		Inspection Time 11:00 - 12:45
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By MIN		FSC Not Available	

Placard Color & Score
GREEN
70

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						
K07 Proper hot and cold holding temperatures		X					
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods			X				S
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	
K27 Food separated and protected	X	
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	X	
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	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

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

Inspector Observations: 1) At the cook line, measured fried tofu, fresh rice noodles, and sticky rice from 62-68F. Per employee, foods were cooked or removed from refrigeration less than 1 hour prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Fried tofu was reheated in the deep fryer to 165F, then moved underneath the heat lamp for hot holding. Fresh rice noodles and sticky rice was relocated to the refrigeration units. Foods shall only be removed from refrigeration during active use.

2) Measured sausages underneath the heat lamp at 110F. Per employee, sausage was cooked 1 hour prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Sausages were reheated on the stovetop to 165F for hot holding.

Minor Violations

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

Inspector Observations: 1) Facility lacks active Food Safety Certificate. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2) Actively working employees lack food handler cards for review. Majority of food handler cards are expired. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.

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

Inspector Observations: Observed fried tofu cooling in the 2-door preparation unit while fully sealed in a plastic bag. The plastic bag shows build-up of condensation inside. [CA] Cooling foods shall have adequate space for cold air to circulate, be loosely covered or uncovered, and stirred frequently as needed.

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: Measured chlorine concentration inside the mechanical dishwasher at 25 ppm. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse with a chlorine concentration of 50 ppm, or as per manufacturer's specifications.

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

Inspector Observations: Observed two dead cockroaches on the floor of the dry storage room and inside the cabinet of the front storage area (in front of the kitchen entrance). No live activity or contamination of food observed following thorough inspection. [CA] Clean and sanitize affected areas. The premises of a food facility shall be maintained free of vermin.

NOTE: Facility receives monthly pest control services. Reviewed last pest control services report from 3/4/2026. Report noted no activity.

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

Inspector Observations: Observed raw meat thawing inside the preparation sink at ambient temperatures. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *In refrigeration units and walk-in cooler, observed raw meats and shelled eggs stored over ready-to-eat produce. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

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: *Observed facility is using a countertop Cadco oven without a ventilation hood or approval from this Department. Per PIC, oven is only used for roasting peanuts. [CA] Provide approved exhausted hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Facility to relocate oven under the hood or apply for approval and hood exemption to Plan Check Department.*

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: *Observed working rice paddles are stored in standing water. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.*

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: *Observed employee personal belongings (cell phones, jackets, etc.) stored throughout the food preparation and storage area. [CA] Employee's personal effects shall be stored in employee lockers or other designated areas for employee storage.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
sanitizer (chlorine)	mechanical dishwasher	25.00 PPM	
yellow curry	countertop warmer	165.00 Fahrenheit	
coconut curry	countertop warmer	76.00 Fahrenheit	Reheating. Per PIC, reheating for 1 hour. Directed to heat on stovetop.
beverages	display cooler	41.00 Fahrenheit	
fried tofu	under heat lamp	165.00 Fahrenheit	
sticky rice	preparation counter	62.00 Fahrenheit	
rice noodle	cook line	68.00 Fahrenheit	
cooked chicken	2-door preparation unit (2)	41.00 Fahrenheit	
fried egg	cook line	165.00 Fahrenheit	Final cooking temperature.
water	3-compartment sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
cut tomato	2-door preparation unit (2)	41.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
yellow curry	stovetop	146.00 Fahrenheit	
cooked beef	2-door preparation unit (1)	41.00 Fahrenheit	
sausages	under heat lamp	110.00 Fahrenheit	Per PIC, cooked 1 hour prior.
fried pork	under heat lamp	140.00 Fahrenheit	
ambient	2-door upright freezers	10.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
raw meat	2-door upright cooler	41.00 Fahrenheit	
fried tofu	2-door preparation unit (1)	78.00 Fahrenheit	Cooling. Per PIC, cooked 1 hour prior.
fried tofu	cook line	62.00 Fahrenheit	Per PIC, cooked 1 hour prior.

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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 **3/24/2026**. 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: Kodchaphan Pakormkititham
Owner

Signed On: March 10, 2026