

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 FA0200920 - SIAM STATION	Site Address 20956 HOMESTEAD RD A2, CUPERTINO, CA 95014	Inspection Date 05/06/2026
Program PR0303604 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LLY THAI, INC	Inspection Time 13:15 - 14:15
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By ERIN YANG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/06/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employees working on the mechanical dishwasher was observed touching both clean and soiled dishes without washing hand in between.

[CA] After loading the soiled dishes on the mechanical dishwasher, employees must wash their hands before removing the washed utensils from the mechanical dishwasher. Employees must wash their hands after handling soiled equipment or utensils, among others. The person in charge informed the employee to wash hand and rewash the utensils (COS).

Follow-up By
05/06/2026

Cited On: 04/22/2026

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

Compliance of this violation has been verified on: 05/06/2026

Cited On: 04/22/2026

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

Compliance of this violation has been verified on: 05/06/2026

Minor Violations

Cited On: 05/06/2026

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: Some freshly sanitized utensils were stacked together on the utensil storage shelf.

[CA] Air dry all clean utensils before staking them together.

Follow-up By
05/06/2026

Cited On: 05/06/2026

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: Some open bag food products on open containers were stored below the cooking and preparation equipment.

[CA] Store all open bag food products in properly labeled bulk containers.

Follow-up By
05/06/2026

Cited On: 05/06/2026

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: A couple of wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Follow-up By
05/06/2026

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Mechanical dishwasher	50.00 PPM	
Noodle	Final cook	167.00 Fahrenheit	
Rice	Rice steamer	165.00 Fahrenheit	
Curry, TPHC	Preparation table	125.00 Fahrenheit	
Tofu, TPHC	Preparation table	110.00 Fahrenheit	

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Overall Comments:

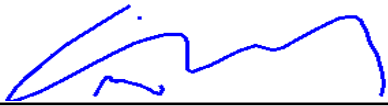
Note: This is a follow-up inspection to the routine inspection that was conducted on 04/22/2026. The facility was issued a conditional pass for failing to store potentially hazardous food products on safe temperature zone and for blocking the handwash stations located in the front service counter and back in the kitchen area.

During today's follow-up inspection, both violations are verified to be addressed. Many of the minor violations are also addressed. Therefore, the facility is issued a pass green placard. However, the above new and repeated violations must be corrected immediately as well.

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 **5/20/2026**. 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: Erin Yang
Owner
Signed On: May 06, 2026