

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 FA0211540 - THAI CHILI CUISINE		Site Address 1550 HALFORD AV, SANTA CLARA, CA 95051		Inspection Date 08/05/2025		Placard Color & Score GREEN 70		
Program PR0302436 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PUMMY INTERNATIONAL LLC		Inspection Time 12:00 - 14:00			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By AOI (EMPLOYEE)				FSC Mark Cigler 06/17/2028

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				
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						S
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		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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	X	
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: *In the preparation units, measured raw beef and shelled eggs from 50-58F. Per employee, raw beef and shelled eggs were moved from refrigeration less than 30 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Employee closed preparation unit lids and added ice to raw beef. Employee relocated eggs into under counter refrigeration to facilitate rapid cooling.*

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 employee making direct hand contact with produce without washing hands prior. The produce was cooked for service. [CA] Bare hand and arm contact with foods shall be minimized by using utensils such as scoops, tongs, gloves, paper wrappers, or other implements.*

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

Inspector Observations: *Observed soap dispensers mounted in the kitchen area and the employee restroom are broken. Temporary soap dispensers are available for use. [CA] Repair soap dispensers. Handwash stations shall be fully stocked and easily accessible at all times.*

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 sanitizer concentration in 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: *1. Observed several dead cockroaches on the floor in the back hallway area and employee restroom underneath the storage shelves and by the water heater. No food storage in this area. No live activity or direct contamination of food observed. Per staff, facility receives weekly pest control services. [CA] Clean and sanitize affected areas. The premises of each food facility must be maintained free of vermin.*

2. Observed several flies throughout the kitchen area. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed food, including dry spices and ingredients, and takeout containers stored directly outside the facility in an enclosed storage shed. [CA] Food and food contact surfaces shall be stored inside approved and enclosed food facility.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Observed accumulation of grease on the ventilation hoods above the cook line. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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

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Inspector Observations: 1. Observed bowls without handles stored inside bulk food bins (flour, rice, etc.) [CA] Provide scoops with handles to prevent direct hand contamination with food.

2. Observed working rice paddles stored in container with ice. [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.

3. Observed plastic grocery bags used to store foods in the freezer. [CA] Use approved food grade bags or containers for food storage.

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

Inspector Observations: Observed soiled wiping cloths stored on food preparation counters. [CA] Wiping cloths shall be stored in approved sanitizing concentration when not in 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 side door from the kitchen to outside of the facility was kept open. [CA] Facility shall be fully enclosed at all times to prevent pest entrance and harborage.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
produce	2-door upright refrigeration (side)	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
raw meat	1-door upright freezer	19.00 Fahrenheit	
fried tofu	3-door preparation unit insert	58.00 Fahrenheit	Cooling. Per PIC, cooked less than 30 minutes ago.
half & half	2-door sliding refrigeration at front	41.00 Fahrenheit	
raw shrimp	3-door preparation unit insert (2)	41.00 Fahrenheit	
beansprouts	3-door preparation unit insert	36.00 Fahrenheit	
cooked vegetables	cook line	175.00 Fahrenheit	Final cooking temperature.
red curry	food warmer	162.00 Fahrenheit	
raw beef	3-door preparation unit insert (2)	50.00 Fahrenheit	50-53F. Per PIC, prepared and moved to refrigeration less than 30 minutes ago.
rice	rice cooker	148.00 Fahrenheit	
shelled eggs	3-door preparation unit insert	56.00 Fahrenheit	Per PIC, moved to refrigeration less than 30 minutes ago.
cut tomato	3-door preparation unit insert	41.00 Fahrenheit	
cooked chicken	3-door preparation unit insert	53.00 Fahrenheit	Cooling. Per PIC, cooked less than 30 minutes ago.
sanitizer (chlorine)	mechanical dishwasher	25.00 PPM	
soup	soup well at front service station	200.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	

Overall Comments:

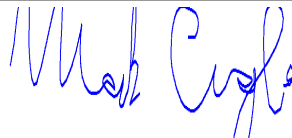
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **8/19/2025**. 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.

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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: Mark Cigler
Assistant Manager

Signed On: August 05, 2025