

# 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 FA0286915 - THAIBODIA		Site Address 2200 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 03/24/2026	
Program PR0430298 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MR. CHAU'S RESTAURANT II		Inspection Time 15:05 - 17:05
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION		Consent By CHANNA	FSC FRANCISCO J LOPEZ ZAVALA 1/10/2030	

Placard Color & Score
<b>RED</b>
<b>85</b>

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				N
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures					X		
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods					X		
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							
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals		X					N

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		
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		
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		
K45 Floor, walls, ceilings: built, maintained, clean	X	
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

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

**Inspector Observations: 1. Observed Vermin: Documented in the following areas:**  
 - 3 live cockroaches on the floor under the cooking equipment (one adult, 2 nymphs)  
 - 1 dead cockroach in the sticky trap on the floor under the ice machine  
 - 1 dead cockroach in the sticky trap on the floor under the 3-compartment sink

Follow-up By  
03/31/2026

2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: A. Sircar
4. Notification: The person in charge during inspection has been informed that the facility must close immediately.

**[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.**

**Requirements Before Reopening:**

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

**FACILITY WAS CLOSED. See comments below.**

### 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 rinsed hands in the food prep sink.**  
**[CA] Handwashing must be done at the handwashing sink only. Wash with soap and dry with paper towels.**

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

**Inspector Observations: Observed heavy accumulation of grease/food on sides of cooking equipment.**  
**[CA] Keep equipment clean.**

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

**Inspector Observations: Observed accumulation of food debris on floors, especially under cooking equipment.**  
**[CA] Keep floors clean.**

### Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - No rodents, insects, birds, or animals.

### Measured Observations

Item	Location	Measurement	Comments
SHRIMP, MEATS, RAW MEATS	WALK-IN REFRIGERATOR	45.00 Fahrenheit	JUST COOKED/PREPPEP
FINAL RINSE	HIGH-TEMPERATURE DISHWASHER	135.00 Fahrenheit	NO ACTIVE DISHWASHING OCCURRING
COOKED SLICED MEATS	PREP INSERTS	40.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	

### Overall Comments:

**The was facility was closed due to evidence of an active vermin infestation. Facility will remain closed at this time and will not reopen until a follow-up inspection is conducted. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Failure to comply may result in enforcement action.**

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## Provided Checklist for Reopening After Closure Due to Vermin Infestation.

*Clean and sanitize all food and nonfood contact surfaces. Remove all evidence of cockroaches from facility and ensure there is no evidence of vermin found at follow up inspection.*

**\*\*\*If ANY cockroaches, dead or alive, are observed during the follow-up inspection(s), the facility will not be re-opened. \*\*\***

**Requirements before scheduling a reinspection (a minimum 24 hours must elapse before our office can schedule a reinspection):**

- 1. Complete and sign the Reopening Checklist.**
- 2. Obtain a copy of the latest pest control report from a licensed provider.**
- 3. Email the TWO ITEMS (Checklist and professional pest control report, including documentation of recurring scheduled services) to the assigned inspector at [mindy.nguyen@deh.sccgov.org](mailto:mindy.nguyen@deh.sccgov.org) or [dehweb@deh.sccgov.org](mailto:dehweb@deh.sccgov.org) for evaluation.**
- 4. If the checklist and pest control reports meet reopening requirements, then a reinspection will be scheduled.**

### Main office contact:

Phone: (408) 918-3400

Email: [dehweb@deh.sccgov.org](mailto:dehweb@deh.sccgov.org)

*A follow-up inspection will be conducted. The first follow-up is free of charge.*

*Any additional follow-up(s) shall be billed \$282/hr during business hours, or \$645 for a minimum of 2 hours during non-business hours pending availability. Payment for billable reinspections must be received BEFORE they can be scheduled.*

*A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.*

*The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.*

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **4/7/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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: Julio Lopez  
Manager

Signed On: March 24, 2026