

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 FA0255888 - THAI BANGKOK CUISINE		Site Address 21670 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 11/04/2025	
Program PR0373672 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name STEVEN DOTY & WARVNYA I		Inspection Time 13:20 - 14:55
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By NINA KAMPIRANON	FSC Not Available	

Placard Color & Score
GREEN
81

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						S
K07 Proper hot and cold holding temperatures		X		X			N
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			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		
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0255888 - THAI BANGKOK CUISINE	Site Address 21670 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 11/04/2025
Program PR0373672 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name STEVEN DOTY & WARVNYA KAMPIRANON-DO	Inspection Time 13:20 - 14:55
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 kitchen area, on the counter-top, measured sliced tomatoes stored at 56F and cooked rice stored at 62F. Per operator, sliced tomatoes stored for an hour, and cooked rice stored for about 2 hours.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

[SA] *Operator moved sliced tomatoes and cooked rice to nearby refrigeration to facilitate proper holding temperatures.*

Minor Violations

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

Inspector Observations: *Food safety manager's certificate was unavailable upon request.*

[CA] *Ensure a valid food safety manager's certificate is provided and posted within the facility.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *In the warewash/prep room, at the handwash station, observed inadequate hot water pressure for hot water provided, a non-functioning cold water knob, and missing section of drainline/drainpipe leading to the floor sink.*

[CA] *Ensure an adequate pressurized supply of hot water is provided at the handwash station between 100F and 108F. Ensure cold water supply is provided to allow for proper use of the handwash station. Repair drainline/drainpipe plumbing to allow for proper disposal of wastewater.*

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

Inspector Observations: *In the kitchen area, at the left corner of the cookline and below the cookline, observed dead cockroaches. In the prep/warewash room, below the 3 compartment sink and warewash machine, observed several dead cockroaches.*

[CA] *Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent harborage of vermin.*

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

Inspector Observations: *In the kitchen area, observed gaps/cracks and crevices around walls and wall panels. In the warewash/prep room, below the 3 compartment sink, observed cracks and crevices in the installed metal flashing.*

In the kitchen area, below the cookline, observed a piece of wood used to prop a drainline/drainpipe. In the same area, in the left corner, observed a protruding overflow of foam sealant used that is creating cracks and crevices.

[CA] *Ensure facility is kept free of gaps, cracks, and crevices to prevent possible harborage of vermin. Use only approved materials and equipment within the facility that are smooth, durable, and easily cleanable.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0255888 - THAI BANGKOK CUISINE	Site Address 21670 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 11/04/2025
Program PR0373672 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name STEVEN DOTY & WARVNYA KAMPIRANON-DO	Inspection Time 13:20 - 14:55

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked broccoli	2 door prep unit	41.00 Fahrenheit	
cooked rice	3 door reach in refrigerator	41.00 Fahrenheit	
soup	soup warmer	168.00 Fahrenheit	
cooked chicken	2 door prep unit	40.00 Fahrenheit	
sliced tomatoes	counter-top	56.00 Fahrenheit	
cut tofu	sliding 2 door reach in refrigerator	41.00 Fahrenheit	
cut tomatoes	3 door reach in refrigerator	39.00 Fahrenheit	
peanut sauce	hot holding unit	140.00 Fahrenheit	
whipped cream	sliding 2 door reach in refrigerator	41.00 Fahrenheit	
chicken satay	2 door reach in refrigerator	39.00 Fahrenheit	
cooked rice	counter-top	62.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
cut tofu	3 door reach in refrigerator	41.00 Fahrenheit	
hot water	handwash sink	100.00 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 **11/18/2025**. 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.

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: NINA KAMPIRANON
OWNER

Signed On: November 04, 2025