

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 FA0214384 - THAI SPOONS		Site Address 909 W EL CAMINO REAL, SUNNYVALE, CA 94086		Inspection Date 10/28/2025		Placard Color & Score GREEN 87		
Program PR0305192 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name YONG MA		Inspection Time 11:35 - 13:35			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By KATHERINE MA				FSC KATHERINE MA 11/15/2027

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						S
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		
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						S
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		X
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		
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: *Inside one of the hot holding trays in the front service area: measured internal temperature of eggplant chicken to be 116F. PIC stated the eggplant chicken had been held for less than 2 hours.*

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

[SA] *Eggplant chicken will be served or discarded before the 4-hour mark.*

Minor violation:

Inspector Observations: *Inside the walk-in refrigerator and inside the refrigerator drawers under the cooktop: measured internal temperatures of multiple PHFs (chicken, tofu, baby corn, cooked meats) to be 43-44F. PIC stated the refrigerator doors had been constantly opening during the lunch rush. Note: ambient temperature of walk-in refrigerator measured 41-42F with a metal probe thermometer.*

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

Note: *PIC adjusted ambient temperatures of the refrigerator units to be 38F to accommodate for busy lunch time.*

Minor Violations

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

Inspector Observations: *Inside the large prep unit left of the rear kitchen handsink: observed cooked beef and cooked shrimp cooling in tall layers (about 5-6 inches). Foods measured about 52F and had been cooling for less than 2 hours, per operators.*

In a metal pot on a shelf: *observed cooked curry cooling in a thick layer (about 5 inches tall). Curry measured 108F and had been cooling for one hour, per PIC.*

[CA] *Thick foods like rice, meats should be cooled in layers maximum 2 inches tall, and thin foods (soups, liquids) should be cooled in layers 3 inches tall.*

Whenever food has been prepared or heated so that it becomes PHF, it shall be rapidly cooled:

- **From 135°F to 70°F in 2 hours, AND**
- **From 70°F to 41°F in 4 hours**

Potentially hazardous foods must be rapidly cooled using one or more of the following methods:

- **Placing the food in shallow pans**
- **Separating the food into smaller or thinner portions**
- **Using rapid cooling equipment**
- **Using containers that facilitate heat transfer**
- **Adding ice as an ingredient**
- **Using ice paddles**
- **Inserting appropriately designed containers in an ice bath and stirring frequently**

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 metal bowl used as scoop for bulk dry foods in dry storage room.*

[CA] *Use approved scoops with handles to reduce risk of contamination.*

Performance-Based Inspection Questions

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All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CHICKEN EGGPLANT	FRONT HOT HOLDING	116.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
FROZEN FOODS	UPRIGHT FREEZERS	5.00 Fahrenheit	
CURRY	POT ON SHELF	108.00 Fahrenheit	COOLING
HOT DISHES (CURRIES, FRIED CHICKEN)	FRONT HOT HOLDING	145.00 Fahrenheit	145 - 155F
CHLORINE	DISHWASHER	50.00 PPM	
COOKED CHICKEN	PREP INSERT, LEFT OF HANDSINK	41.00 Fahrenheit	
TOFU, BABY CORN, COOKED CHICKEN	WALK-IN REFRIGERATOR	43.00 Fahrenheit	43-44F
COOKED BEEF, COOKED SHRIMP	PREP INSERTS, LEFT OF HANDSINK	52.00 Fahrenheit	COOLING
WHITE RICE, PURPLE RICE	RICE WARMERS	155.00 Fahrenheit	
WARM WATER	HANDSINKS, KITCHEN AND RESTROOM	100.00 Fahrenheit	
TOFU, CHICKEN	REFRIGERATOR DRAWER UNDER COOKTOP	43.00 Fahrenheit	43-44F

Overall Comments:

Provided and discussed TPHC form.

Prior to the installation of any new equipment/sinks, submittal is required to Plan Check. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplancheck@deh.sccgov.org or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.

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 **11/11/2025**. 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: Katherine Ma
Manager

Signed On: October 28, 2025