

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 FA0204840 - LOTUS THAI BISTRO	Site Address 425 S CALIFORNIA AV, PALO ALTO, CA 94036	Inspection Date 04/10/2024
Program PR0307121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TANTAVIROJN, RUNGSIRI	Inspection Time 14:25 - 15:15
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By RUNGSIRI TANTAVIROJN

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

This is a follow-up inspection for the major violations noted during the routine inspection on 4/08/2024.

K07: 1. Fried tofu was found on a counter and measured at 74°F. Per staff they had cooked it one and a half hours prior to measurement.

K07: 2. Bean sprouts were found placed on top of inserts of prep cooler and measured at 60°F. Per PIC they had been placed there about 2 hours prior to measurement.

K07: 3. Rice noodles were found stacked on each other in a box and measured at 74°F. Per staff they were delivered about two hours prior to measurement.

Observations: No food was observed as facility was closed for operation. PIC mentioned tofu will be cooked to order, bean sprouts will be placed in inserts of prep cooler to facilitate proper temperature, and rice noodles will be refrigerated immediately upon delivery.

K23: Numerous rodent droppings were found all along walls of the back preparation room, landing of the stairs leading to upstairs storage, under equipment of the cook line area and in containers containing food to go containers.

Observations: Rodent droppings under equipment at the cook line area, stairs leading to upstairs storage, and back preparation room have been cleaned. Pest control service, Terminix, serviced the facility on 4/09/2024. Provide next pest control service report to inspector at alexander.alfaro@deh.sccgov.org within 30 days. Seal the hole under the prep sink in the back preparation room.

Ensure to correct minor violations noted during the routine inspection within the comply by date.

The facility is okay to open.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **4/24/2024**. 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: Rungsiri Tantavirojn
Owner

Signed On: April 10, 2024