

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 FA0254602 - THAI ORCHID		Site Address 866 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 08/19/2025		Placard Color & Score GREEN 81		
Program PR0371414 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KAEWKAN, CHAKKRIT/REYE		Inspection Time 10:30 - 12:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By NICHOLAS				FSC Nicholas Long 04/14/2030

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						
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	X	
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	X	
K39	Thermometers provided, accurate	X	
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	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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Program PR0371414 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name KAEWKAN, CHAKKRIT/REYES, MARIE	Inspection Time 10:30 - 12:00
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: At the kitchen area, hand wash sink basin was partially blocked by equipment/containers.

[CA]: Hand sinks must remain unobstructed at all times. Ensure all hand sinks are easily accessible to employees to facilitate proper hand washing

[COS]: PIC removed equipment/containers.

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: Accumulation of dark colored grime on the interior surface of ice machine. No direct contamination observed.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning

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

Inspector Observations: A house fly was observed in the facility. No direct contamination observed.

[CA]: Remove flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: In the white 2 door reach in, raw shell eggs observed stored on shelving directly above broth.

[CA]: Properly store raw shell eggs beneath and separate from ready to eat food.

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

Inspector Observations: 1. Accumulation of debris on the condenser fans in the walk in cooler.

2. Accumulation of debris underneath the cook line equipment.

[CA]: Clean noted areas. Routinely clean the areas underneath and behind equipment and in hard-to-reach to prevent the accumulation of dirt, dust, grease, and debris.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Missing baffle filters at both ventilation hoods. Active cooking observed. PIC stated baffle filters were currently being cleaned.

[CA]: Baffle filters shall be properly installed during active cooking/food preparation.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *REPEAT VIOLATION*

No probe thermometer for use in the facility.

[CA]: Provide a probe thermometer that is accurate, easily readable, and suitable for measuring the internal temperature of food at all food preparation areas.

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: Cellphone stored on prep line cooler unit.

[CA]: No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Employees shall not eat in food preparation areas.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink	120.00 Fahrenheit	
par cooked chicken	prep table	83.00 Fahrenheit	cooling started <30 mins ago per PIC
chicken	prep line cooler 1	41.00 Fahrenheit	
tofu	prep line cooler 2	40.00 Fahrenheit	
chlorine sanitizer	dish machine	50.00 PPM	
raw fish	2 door reach in 2	41.00 Fahrenheit	
tofu	walk in cooler	41.00 Fahrenheit	
rice	walk in cooler	41.00 Fahrenheit	
water	restroom hand sink	100.00 Fahrenheit	
raw chicken	prep line cooler 2	39.00 Fahrenheit	IR
water	prep sink	124.00 Fahrenheit	
shrimp	prep line cooler 1	41.00 Fahrenheit	
raw shell egg	2 door reach in	40.00 Fahrenheit	IR
rice	rice cooker	150.00 Fahrenheit	
tofu	2 door reach in 2	41.00 Fahrenheit	
half and half	2 door reach in 3	39.00 Fahrenheit	IR
raw bean sprouts	2 door reach in	38.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
raw bean sprouts	walk in cooler	41.00 Fahrenheit	

Overall Comments:

Facility was closed for business yesterday. No food was cooked then cooled down. Discussed proper cooling with PIC.

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 **9/2/2025**. 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: Nicholas
Manager
Signed On: August 19, 2025