

**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**

<b>Facility</b> FA0253945 - THAI LOVERS		<b>Site Address</b> 1111 STORY RD 1009, SAN JOSE, CA 95122		<b>Inspection Date</b> 12/27/2022	
<b>Program</b> PR0370021 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> THAI LOVERS LLC		<b>Inspection Time</b> 12:20 - 13:40
<b>Inspected By</b> HENRY LUU	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> LOI QUACH	<b>FSC</b> Loi Quach 08/12/2023		

**Placard Color & Score**  
**YELLOW**  
**66**

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						
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		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		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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	X	
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: Multiple PHF items maintained inside the food preparation refrigerator measured as follows:**

Follow-up By  
12/30/2022

- Bean sprouts - 60F
- Sliced tomatoes - 60F
- Cooked chicken - 70F
- Cooked shrimp - 70F
- Fried tofu - 68F

**Ambient temperature of the refrigerator measured at 63F. Per owner, cooked items were prepared less than an hour prior.**

**Multiple packages of cooked sticky rice maintained out in ambient temperature measured at 70F. Employee relocated items into the upright refrigerator upon this Division's arrival.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] All PHF items maintained inside the food preparation refrigerator were relocated into other refrigeration units to immediately cool.**

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

**Inspector Observations: Rodent activity observed in the following areas:**

Follow-up By  
12/30/2022

- Numerous droppings observed on shelf above food preparation table at the cook line.
- Numerous droppings observed on floor underneath food preparation table across from the cook line.
- Rodent droppings observed inside cabinet at the front service area.

**Cockroaches observed in the following areas:**

- Numerous dead on floor underneath water heater.
- Numerous dead on floor underneath three-compartment sink.
- Numerous dead on water filter by the food preparation sink.
- Numerous dead on floor underneath cook line.

**No live activity was observed. Per owner, pest control services facility once per month. Pest control reports were unavailable for review. Per owner, reports are maintained by the plaza management.**

**[CA] Clean and sanitize area of dead cockroaches or old droppings. The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.**

### Minor Violations

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

**Inspector Observations: Employees' three-year food handler cards unavailable for review. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations: Employee's personal beverages stored on shelves above food preparation areas. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.**

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

**Inspector Observations:** *The only hand washing station is partially obstructed with large food barrels in front. Paper towels maintained inside dispenser were still inside packaging and required PIC to rip open packaging. The hot water faucet was also tightly fastened and unable to turn.*

**[CA]** *All food facilities shall provide an operable handwashing station with cold and hot water. Handwashing facility shall be clean, unobstructed, and accessible at all times. Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.*

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

**Inspector Observations:** *Hot water unavailable at the only hand washing station. Hot water faucet observed tightly fastened and unable to turn. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations:** *Can of domestic insecticide spray maintained on top of the janitorial sink. [CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.*

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:** *Ambient temperature of the food preparation refrigerator measured at 63F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.*

**Food preparation sink completely obstructed with cutting board with items placed on top. Waste drain pipe observed completely disconnected. [CA] All permanent food facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a food preparation sink.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations:** *Waste drain pipe of the food preparation sink observed completely disconnected. [CA] Food preparation sink shall discharge liquid waste by means of indirect waste pipes into a floor sink or other approved type of receptor equipped with a minimum 1" air gap.*

## Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

## Measured Observations

Item	Location	Measurement	Comments
Fried fish	Two-door merchandiser	40.00 Fahrenheit	
Hot water	Three-compartment sink	125.00 Fahrenheit	
Soup	Stove	171.00 Fahrenheit	
Raw chicken	Two-door merchandiser	40.00 Fahrenheit	
Raw shelled eggs	Three-door upright refrigerator	40.00 Fahrenheit	
Cooked rice	Rice cooker	137.00 Fahrenheit	
Curry	Two-door merchandiser	40.00 Fahrenheit	

## Overall Comments:

- **Two or more major violations were observed during the routine inspection.**
- **A follow-up inspection will be conducted to verify compliance of all major violations.**
- **Subsequent follow-up inspection after first follow-up shall be billed \$219/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$493/hour during non-business hours, and upon inspector availability.**

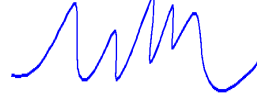
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **1/10/2023**. 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



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**Received By:** Loi Quach  
Owner

**Signed On:** December 27, 2022