

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 FA0253945 - THAI LOVERS		Site Address 1111 STORY RD 1009, SAN JOSE, CA 95122	Inspection Date 06/14/2022
Program PR0370021 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name THAI LOVERS LLC	Inspection Time 11:45 - 12:35
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By LOI	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 06/13/2022

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 06/14/2022

Cited On: 06/13/2022

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

Compliance of this violation has been verified on: 06/14/2022

Minor Violations

Cited On: 06/14/2022

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

Inspector Observations: Dead cockroaches observed in the following areas:

- On the corner of the floor under the storage rack by the water heater.
- In the cobwebs of the wall between the three-door upright refrigerator and wall.
- On the corner of the floor underneath the water heater stand.
- In crevices of the water heater and water heater wall fasteners.

No live activity was observed during the inspection.

[CA] Clean and remove dead cockroaches. Sanitize all affected areas.

Continue to clean and maintain facility free of vermin. Seal any and all holes, gaps, cracks, and crevices to prevent harboring of vermin.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	Food preparation sink	121.00 Fahrenheit	
Hot water	Three-compartment sink	123.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility was closed due to the presence of vermin.
- Facility was abated live cockroaches. No live activity was observed during the follow-up.
- Continue to clean and maintain facility free of vermin. Remove all dead cockroaches. Sanitize the affected areas.
- Facility is hereby authorized to re-open and resume operations.

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 **6/28/2022**. 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: Loi
 Manager
Signed On: June 14, 2022