

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 FA0286915 - THAIBODIA		Site Address 2200 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 07/02/2025	
Program PR0430298 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MR. CHAU'S RESTAURANT II		Inspection Time 11:45 - 13:30
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By JULISSA & JULIO (M-PHONE)	FSC Francisco Zavava 1/10/30		

Placard Color & Score

GREEN
76

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		X			N
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				N
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									X	
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									X	
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									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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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: Major: Measured the following PHFs holding between 71F - 74F at cooks line for less than 4 hours: shell eggs, noodles (pad thai), and noodles (pad see ewe). [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to add ice and relocate PHFs to refrigeration unit.

Follow-up By
07/08/2025

Minor:

1. Measured the following PHFs holding between 48F - 49F in 3 door cold top/reach in: diced tofu and red curry.
2. Measured the following PHFs holding between 43F - 48F in 2 door cold top/reach in: red curry, chicken sate, egg rolls and raw chicken.

Per operator, PHFs placed in unit for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

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: 1. Found black/brown like substance on white interior panel of ice machine. [CA] Routinely clean.

2. Measured hot water final rinse at 145F at high temp dish machine. Did not observed facility actively wash dishes/utensil, however observed a container in dish machine at the time of inspection. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction). [SA] Operator directed to sanitize all utensils/equipments at warewash station.

Follow-up By
07/08/2025

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

Inspector Observations: Found OLD rodent droppings on floor near 4 door reach in freezer in back storage area. [CA] Eliminate all evidence of OLD rodent droppings. Clean and sanitize all effected areas. Provide approved pest control services.

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

Inspector Observations: Found accumulated debris on hand wash station knob in back prep area. [CA] Routinely clean.

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: 1. Found a newly added 1 door warmer (Southbend) device added under mechanical exhaust hood. [CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Plan check for single piece equipment is required.

2. Measured ambient air temperature of 2 door reach in/cold top holding at 52F located near back entrance. [CA] Repair refrigeration unit to main all cold PHFs held at or below 41F. [SA] Operator directed to relocate all PHFs to another refrigeration unit.

Follow-up By
07/08/2025

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

Inspector Observations: Missing fitted filters at mechanical exhaust hood. Observed newly added equipment top connection leading into where mechanical exhaust filter would of fit. [CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.

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

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Inspector Observations: 1. Leaking faucet at hand wash station (middle section) in back prep area when water knob is off.

2. Leak at 1-compartment sink (middle section), observed grey tape used to secure leak.

3. Leak at 3-compartment sink (middle section), observed plastic used to secure leak.

[CA] Repair leak.

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: Found employee's person items stored around/on rack in back storage room where food related items are stored. [CA] Employee's personal effects (backpacks and jackets) shall be stored in employee lockers or other designated areas for employee storage.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
diced tofu	3 door cold top	48.00 Fahrenheit	
beverage	2 door reach in (front)	41.00 Fahrenheit	
raw beef	2 door reach in	47.00 Fahrenheit	
rice	1 door warmer	210.00 Fahrenheit	Southbend (NEWLY ADDED)
rice	3 door reach in (front)	41.00 Fahrenheit	
chicken sate	2 door reach in	46.00 Fahrenheit	
ambient	2 door reach in/cold top	52.00 Fahrenheit	[SA] Operator directed to relocate all PHFs to another refrigeration unit.
red curry	3 door reach in	49.00 Fahrenheit	
cooked chicken	3 door reach in	49.00 Fahrenheit	diligent prep
egg rolls	4 door reach in freezer	5.60 Fahrenheit	
noodles (pad see ew)	counter @ cooks line	72.00 Fahrenheit	for less than 4 hours. COS-relocated to another refrigeration unit
cooked shrimp	walk-in	41.00 Fahrenheit	
marinated chicken	2 door reach in	48.00 Fahrenheit	
meat	3 door reach in	41.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
egg rolls	2 door reach in	47.00 Fahrenheit	
shell eggs	rack at cooks line	74.00 Fahrenheit	for less than 4 hours. COS-added ice
hot water	high temp dish machine	145.00 Fahrenheit	[SA] Operator directed to sanitize at warewash sink.
red curry	2 door cold top	43.00 Fahrenheit	
warm water	handsink (prep, front & RR)	100.00 Fahrenheit	
bean sprouts	3 door cold top	39.00 Fahrenheit	
fried meat	walk-in	64.00 Fahrenheit	process of cooling
cooked chicken	walk-in	46.00 Fahrenheit	process of cooling
chlorine	sani bucket	100.00 PPM	
fried tofu	walk-in	46.00 Fahrenheit	diligent prep
mussle	3 door reach in	40.00 Fahrenheit	
noodles (pad thai)	counter @ cooks line	71.00 Fahrenheit	for less than 4 hours. COS-relocated to another refrigeration unit
red curry	3 door cold top	41.00 Fahrenheit	
white rice	rice cooker	150.00 Fahrenheit	

Overall Comments:

A follow up inspection shall be conducted.

*****Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon 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 **7/16/2025**. 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: Julissa Campos
Person in charge

Signed On: July 02, 2025