

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 FA0212960 - BAI TONG		Site Address 14515 BIG BASIN WY, SARATOGA, CA 95070		Inspection Date 09/14/2023		Placard Color & Score <div style="background-color: green; color: black; padding: 10px; text-align: center;"> GREEN 80 </div>		
Program PR0304703 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KACHINTHORN, NITHASANA		Inspection Time 14:55 - 16:35			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By WANLOP KACHINTHORN				FSC CHULALAK JITTAVEESAB 9/16/2026

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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		
K30	Food storage: food storage containers identified	X	
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		
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	X	
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: *In the kitchen area, at the 2 door prep unit, in the insert prep top, measured a container of cut tomatoes at 55F placed on top of other insert containers. Per operator, tomatoes was cut in the last half hour. [CA] Ensure cut tomatoes are held cold at 41F or below to prevent bacterial growth. All potentially hazardous foods shall be held cold at 41F or below or held hot at 135F or above to prevent bacterial growth. [SA] Operator removed cut tomatoes of the insert prep top and placed in refrigeration to facilitate proper holding temperatures.*

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: *At the warewash machine, measured chlorine sanitizer at 10 PPM. [CA] Ensure chlorine sanitizer is maintained at least 50 PPM for proper cleaning and sanitizing of utensils and equipment.*

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

Inspector Observations: *In the restroom, observed a lack of hot water at the handwash sink. [CA] Ensure hot water is provided at the handwash sink between 100F to 108F to allow for proper handwashing.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *In the unfinished storage room, observed large bags of rice stored on the floor, dry food containers with food stored, and open bags of dry food/open produce stored in the area. In the same area, observed frozen food stored in a freezer chest. [CA] Open food shall be stored in approved food prep/storage areas with proper finishes to floors, walls, and ceilings. Ensure all food is stored at least 6" off the floor on approved shelving. Discontinue use of unfinished storage room for open food storage, and organize area to prevent possible harborage of vermin.*

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: *In the kitchen area, for the plumbing from the handwash sink, observed a leak by the warewash machine. [CA] Ensure plumbing is repaired or replaced to prevent leaks.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *In the kitchen area, on the walls above the prep sink, observed accumulation of grease. On the walls/floors behind the cookline, observed accumulation of grease and food debris. [CA] Ensure facility floors and walls are regularly cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
warm water	handwash sink	100.00 Fahrenheit	
yellow curry	prep unit	40.00 Fahrenheit	
tofu	2 door prep unit	41.00 Fahrenheit	
cooked beef	2 door prep unit	41.00 Fahrenheit	
ambient air temperature	2 door reach in refrigerator	41.00 Fahrenheit	
tofu	2 door reach in refrigerator	41.00 Fahrenheit	
red curry	prep unit	40.00 Fahrenheit	
cooked chicken	2 door prep unit	41.00 Fahrenheit	
hot water	2 compartment sink	120.00 Fahrenheit	
chlorine sanitizer	warewash machine	10.00 PPM	
chicken satay	2 door reach in freezer	10.00 Fahrenheit	
cut tomatoes	2 door prep unit	55.00 Fahrenheit	
cooked chicken	prep unit	41.00 Fahrenheit	
half and half	sliding 2 door reach in refrigerator	39.00 Fahrenheit	

Overall Comments:

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 **9/28/2023**. 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



Received By: WANLOP KACHINTHORN
PIC
Signed On: September 14, 2023