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	Site Address	Inspection Date
FA0254602 - THAI ORCHID	866 E CAMPBELL AV, CAMPBELL, CA 95008	11/11/2026
Program	**Owner Name**	**Inspection Time**
PR0371414 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	KAEWKAN, CHAKKRIT/REYE	13:00 - 15:40
Inspected By	**Inspection Type**	**Consent By** / **FSC**
PRINCESS LAGANA	ROUTINE INSPECTION	MARIE / Not Available 04/14/2030

Placard Color & Score
YELLOW
63

RISK FACTORS AND INTERVENTIONS		IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
K01	Demonstration of knowledge; food safety certification			X				
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					
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X		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	X			S
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							
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	X	
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	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

R202 DAXCBZFED Ver. 2.39.7

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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)

Follow-up By 11/13/2026

Inspector Observations: *MAJOR
Raw tofu at prep sink measured at 60F and was placed out to be cooked approximately less than 1 hour prior to measurement.

****MINOR***
Raw shrimp in container measured at 45F. PIC stated raw shrimp was delivered frozen and was left out thawing no more than 4 hours prior to measurement.
[CA] PHFs shall be held at 41°F or below or at 135°F or above.
[SA]: Raw tofu and raw shrimp relocated to refrigerators to cool down.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Follow-up By 11/13/2026

Inspector Observations: Green curry in deep metal pan (~10lbs) measured 48F in 2-door standing cooler. Employee stated item was cooked and then placed in the unit to cool down.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Employee voluntarily condemned and discarded by bagging item and mixing in trash.

Minor Violations

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

Inspector Observations: No food handlers card/certificate available for review.
[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times within 60 days of operating. 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.

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: Chlorine dish washer measured 25ppm. No active ware-washing at the time.
[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.
[COS] Employee set up 3-compartemt sink for manual warewashing with chlorine sanitizer measuring 100ppm until unit is fixed.

****REPEAT VIOLATION****
Accumulation of dark grime on the interior surface of ice machine. No direct contamination observed.
[CA]: Maintain the interior of ice machine clean.

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

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Inspector Observations: Two american cockroaches found dead in walk in cooler. No other evidence of vermin observed after thorough inspection of the facility.

Small flies observed in food prep areas. No direct contamination.

Facility receives monthly pest control service from Ecolab. Pest control reports observed. Most recent pest control report from 10/2026 noted no vermin activity.
[CA] Clean and sanitize area. Remove dead cockroaches. Maintain facility free of vermin.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Several food container of unknown white powders not labeled throughout facility.
[CA] Store open foods in approved containers with proper labels.

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

Inspector Observations: No light shield provided above prep line cooler at cook line.
[CA]: Provide light shield at light fixtures.

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

Inspector Observations: *Repeat*
Probe thermometers for checking food temperatures were not available.
[CA] A probe thermometer shall be provided for measuring internal temperatures of potentially hazardous food.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Soiled wet wiping cloth not stored in sanitizer buckets in between use.
[CA]: Store soiled wet wiping cloth in sanitizer buckets with 100 ppm of Chlorine or 200 ppm of Quat sanitizer solution.

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: Back door kitchen left open throughout inspection. No active delivery.

[CA] Back door of kitchen should remain closed to prevent entrance of vermin.

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

Inspector Observations: Floor/tile near prep sink was in disrepair.
[CA]: Maintain floor in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
clams	1 door cooler	-9.00 Fahrenheit	IR
raw chicken	2 door cooler	40.00 Fahrenheit	
red stew	1 door cooler	40.00 Fahrenheit	
raw fish	counter	45.00 Fahrenheit	
raw shrimp	thaw	45.00 Fahrenheit	
sanitizer: chlorine	dishwasher	25.00 PPM	
water	restroom handwash 3-comp sink	100.00 Fahrenheit	
catfish	prep cooler	40.00 Fahrenheit	
raw spruts	prep cooler	41.00 Fahrenheit	
green curry	2 door cooler	48.00 Fahrenheit	
ambient	freezer 1-door	-9.00 Fahrenheit	
fried rice cooked	final cook temp	190.00 Fahrenheit	
fried tofu	ambient	101.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
tofu	ambient	106.00 Fahrenheit	
rice noodle packaged	cooler	39.00 Fahrenheit	IR
raw shell eggs	2 door cooler	41.00 Fahrenheit	IR
water	prep sink 1 comp	120.00 Fahrenheit	
water	3-comp sink	120.00 Fahrenheit	

Overall Comments:

Joint inspection with Belin Zepeda. Report written by Belin Zepeda.

***** A follow-up inspection will be conducted to verify compliance of all major violations on 11/13/26***
***** Subsequent follow-up inspection after first follow-up shall be billed $298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and $664 for a minimum of two hours, during non-business hours, and upon inspector availability.***

starting january 2027, facility will be operating from Tuesday - Saturday at 4:30 pm - 9:30 pm; closed on Mondays and Sundays.

Walk in cooler not in operation at the time of inspection. Sufficient refrigeration units observed.

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 **11/25/2026**.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 Long
PIC

Signed On: November 11, 2026