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

PR0308014 - F000 PKEP / F000 SVC OP - 65 EMPLOYEES RCS - PF11 LANA THALLOL IN VICAN THALOL			ite Address 163 LINCOLN AV, SAN JOSE, CA 95125				03/21/2023				card Color & Score	
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K46 No unapproved private home/living/sleeping quarters												
K47 Signs posted; last inspection report available												

	IAL INSPEC	TION REPORT		
Facility FA0268080 - LANNA THAI LLC	Site Address 1163 LINCOLN AV, S	GAN JOSE, CA 95125	Inspection 03/21/20	
Program PR0395614 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC	3 - FP11	Owner Name LANNA THAI LLC	Inspection 12:15 - 1	
K48 Plan review				
K49 Permits available				
K58 Placard properly displayed/posted				
Cor	nments and Ob	servations		
Major Violations				
K06 - 8 Points - Inadequate handwash facilities: supplied or accessible	le; 113953, 113953.1, 1	13953.2, 114067(f)		
Inspector Observations: Handwash sink at cookline and han Neither handwash sink had paper towels.	andwash sink in ba	ck dish area were both blocked.		
K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.	2(b), 114163(a), 11418	9, 114192, 114192.1, 11419		
Inspector Observations: Hot water measured 60F at handw				
heater appeared to be off. [CA] Hot water shall be supplied from the faucet throughout facility except at handwash sin back on and hot water measured 111F. Adjust water heater except handwash sinks.	l at a minimum tem ks. [COS] PIC had t	perature of at least 120°F measured to flip breaker to turn water heater		
Minor Violations				
K08 - 3 Points - Improperly using time as a public health control proce	edures & records; 1140	00		
Inspector Observations: Bean sprouts on counter measure 2.5 hours prior to measurement. Rice noodles measured 5 hours to measurement. The noodles are left out during ser 11-2). [CA] Provide written procedures and time marking fo TPHC form given to PIC to complete prior to follow up insp	4F. Per PIC, water w vice and then disca or PHFs utilizing tim	vas added to dry rice noodles 2.5 arded at closing (facility open from		
K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259	.1, 114259.4, 114259.5			
Inspector Observations: Observed rodent droppings unde No contamination of food contact surfaces/food observed. Clean and sanitize areas where rodent droppings are foun facility. Food facility shall also be kept free of non-disease	Observed many fru d. Ensure that all ro	uit flies in preparation area. [CA] dent droppings are eliminated from		
K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 114089.1(c), 114143(c)	113986, 114060, 11406	57(a,d,e,j), 114069(a,b), 114077,		
Inspector Observations: Observed raw shelled eggs stored protected from cross-contamination. Store all raw meat or food items.				
K30 - 2 Points - Food storage containers are not identified; 114047, 1	14049, 114051, 114053	3, 114055, 114067(h), 114069 (b)		
Inspector Observations: Observed open bag of flour on ba NSF containers with tight fitting lids.	ck storage shelf. [C	CA] Store open bulk foods in approved		
K34 - 2 Points - Warewashing facilities: not installed or maintained; not 114101.1, 114101.2, 114103, 114107, 114125	o test strips; 114067(f,ç	g), 114099, 114099.3, 114099.5, 114101(a),		
Inspector Observations: Chlorine test strips were not avail materials shall be provided to adequately measure the app mechanical warewashing.	• •			
K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in go 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114 114180, 114182				
Inspector Observations: Observed peanut sauce in unapport or classified for sanitation by an American National Standa (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL S	ards Institute (ANSI			

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

OFFICIAL INSPECTION REPORT

Facility FA0268080 - LANNA THAI LLC	Site Address 1163 LINCOLN AV, SAN JOSE, CA 9512	Inspection Date 03/21/2023
Program PR0395614 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3	6 - FP11 Owner Name	12:15 - 13:40

Inspector Observations: Observed bowls used as scoops in bulk food containers (rice, sugar). [CA] Provide scoops with handles and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

<u>ltem</u>	Location	Measurement	<u>Comments</u>
Milk	Reach in fridge	36.00 Fahrenheit	
Eggs	Reach in fridge	41.00 Fahrenheit	
Yellow curry	Hot holding	145.00 Fahrenheit	
Soup	On counter	48.00 Fahrenheit	Cooling within limits
Hot water	Three comp sink/Handwashes	60.00 Fahrenheit	
Tofu	Cold hold insert	35.00 Fahrenheit	
Bean sprouts	On counter	60.00 Fahrenheit	
Stickey rice	Cold holdining drawer	41.00 Fahrenheit	
Rice	Hot holding	189.00 Fahrenheit	
Rice noodle	On counter	54.00 Fahrenheit	
Chicken	Cold hold insert	36.00 Fahrenheit	
Hot water	Three comp sink	111.00 Fahrenheit	After water heater turned back on.
Chlorine	Mechanical warewash	50.00 PPM	

Overall Comments:

Per PIC, the name of the facility is Tarah Thai. The owner name is Lanna Thai LLC.

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 <u>4/4/2023</u>. 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: Pat Thedyarat Manager Signed On: March 21, 2023