

**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**

<b>Facility</b> FA0211780 - DUSITA THAI CUISINE		<b>Site Address</b> 2325 EL CAMINO REAL, SANTA CLARA, CA 95050		<b>Inspection Date</b> 10/15/2024	
<b>Program</b> PR0305179 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> TRANUCHARAT, HARIT		<b>Inspection Time</b> 11:15 - 12:30
<b>Inspected By</b> GUILLERMO VAZQUEZ	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> HARIT TRANUCHARAT	<b>FSC</b> Harit Tranucharat 2/8/27		

**Placard Color & Score**  
**GREEN**  
**77**

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				S
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		X			N
K07 Proper hot and cold holding temperatures			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						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	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		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	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		
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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<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> Placard properly displayed/posted		

## Comments and Observations

### Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Only hand wash station within the kitchen area is blocked at the time of inspection.**

**[CA] Hand washing facility shall be clean, unobstructed, and accessible at all times.**

**[COS] PIC removed items from the hand wash station and is now accessible.**

### Minor Violations

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

**Inspector Observations: Some food handler cards are missing for employees within the cook line.**

**[CA] 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.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: PHFs on top of prep table (not within prep table) were measured between 52-54°F at the time of inspection. Per PIC, they have it out because of large to go orders they are doing right now. Have been out for less than 30-mins.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] PIC moved the PHFs to the under counter refrigeration.**

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

**Inspector Observations: Multiple fruit flies noted in the back dry storage area of the food facility.**

**[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.**

**Recommend having pest control install a blue light in the back dry storage area.**

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

**Inspector Observations: Dust build up on the fan guards of the walk in.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: Door handle for walk in freezer is damaged and a screw driver is holding the door closed, warping the metal and making sharp edges.**

**[CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.**

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

**Inspector Observations: Sanitizer (chlorine) bucket was measured at 200PPM at the time of inspection.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

**[COS] PIC diluted the solution by adding water. Re-measured at 100PPM of chlorine.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Curry sauce	Hot holding (steam table)	158.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Rice	Hot holding (rice cooker)	166.00 Fahrenheit	
Sanitizer (Chlorine)	Sanitizer bucket	200.00 PPM	COS
Shelled eggs	Top of prep table	54.00 Fahrenheit	Keep at 41°F below. SA
Hot water	2-Compartment/prep/mop sinks	120.00 Fahrenheit	
Cooked chicken	Prep table	39.00 Fahrenheit	
Chicken pad thai	Cook line	202.00 Fahrenheit	Final cook temperature.
Whip cream	Reach in	40.00 Fahrenheit	
Bean sprouts	Walk in	37.00 Fahrenheit	
Bean sprouts	Top of prep table	52.00 Fahrenheit	Keep at 41°F below. SA
Raw steak	Prep table	39.00 Fahrenheit	
Milk	Prep table #2	39.00 Fahrenheit	
Ambient	Freezer chest	5.00 Fahrenheit	
Milk	Reach in	39.00 Fahrenheit	
Raw chicken	Walk in	36.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	

## 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 **10/29/2024**. 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




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**Received By:** Harit Tranucharat  
Owner

**Signed On:** October 15, 2024