

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 FA0286712 - BFM THAI LOVERS		Site Address 1590 BERRYESSA RD 5, SAN JOSE, CA 95133		Inspection Date 12/27/2025	
Program PR0429936 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name QUACH, JUDY		Inspection Time 13:55 - 14:55
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION		Consent By JUDY QUACH	FSC JUDY QUACH 10-25-27	

Placard Color & Score
GREEN
82

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						
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				S
K07 Proper hot and cold holding temperatures		X		X			S
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		
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		
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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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: FOUND THE BUTTER AT 65F ON THE FOOD PREP COUNTER. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. THE FOOD WAS PLACED IN THE REFRIGERATOR.

FOUND THE SHRIMP AND PORK AT 58F IN THE UNDER COUNTER REFRIGERATOR. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: THE REFRIGERATOR HAD BEEN UNPLUGGED.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND AN ICE CHEST WITH BEVERAGES STORED UNDER THE HAND WASH SINK EXTENDING OUT PARTIALLY BLOCKING THE ACCESS TO THE HAND WASH SINK. [CA] REMOVE THE ICE CHEST.

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: FOUND THE CHLORINE LEVEL AT THE 3 COMPARTMENT SINK AT 0 PPM. [CA] PROVIDE 100PPM CHLORINE LEVEL.

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

Inspector Observations: FOUND THE FAN COVERS IN THE WALK IN COOLER WITH DUST. [CA] CLEAN THE FAN COVERS MORE OFTEN.

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: FOUND THE UNDER COUNTER REFRIGERATOR WITH A DOOR UNHINGED. [CA] REPAIR DOOR.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CHILI BEANS	HOT HOLDING	152.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
EGGS	WALK IN COOLER	40.00 Fahrenheit	
BEEF	WALK IN COOLER	39.00 Fahrenheit	
EGGS	SERVICE REFRIGERATOR	41.00 Fahrenheit	
BEAN SPROUTS	SERVICE REFRIGERATOR	41.00 Fahrenheit	
MENUDO	HOT HOLDING	159.00 Fahrenheit	
CHEESE	WALK IN COOLER	39.00 Fahrenheit	
SHRIMP	UNDER COUNTER REFRIGERATOR 2	58.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
SHRIMP	SERVICE REFRIGERATOR	37.00 Fahrenheit	
BUTTER	ON THE COUNTER	65.00 Fahrenheit	
PORK	UNDER COUNTER REFRIGERATOR 2	58.00 Fahrenheit	
RICE	HOT HOLDING	159.00 Fahrenheit	
SAUSAGE	UNDER COUNTER REFRIGERATOR 1	34.00 Fahrenheit	
HOT WATER	1 COMPARTMENT SINK	120.00 Fahrenheit	

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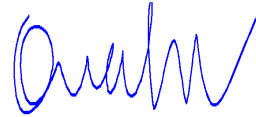
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Overall Comments:

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 **1/10/2026**. 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: JUDY QUACH
OWNER

Signed On: December 27, 2025