

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 FA0211780 - DUSITA THAI CUISINE		Site Address 2325 EL CAMINO REAL, SANTA CLARA, CA 95050		Inspection Date 08/12/2025	
Program PR0305179 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TRANUCHARAT, HARIT		Inspection Time 11:45 - 13:45
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By BEA	FSC Harit Tranucharat 02/08/2027		

Placard Color & Score
RED
68

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						
K07 Proper hot and cold holding temperatures		X		X			N
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		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					N

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	X	
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		
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		

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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: Measured multiple foods stored on top of the preparation unit inserts at improper holding temperatures from 58-63F, including: beansprouts, raw beef, shelled eggs, and cut tomato. Per employees, all foods were moved from refrigeration to the preparation unit 30 minutes prior to temperature measurement. Measured rice noodles on top of preparation counter at 88F. Per employees, rice noodles cooked 30 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] All foods were relocated to under counter refrigeration for rapid cooling. Foods shall be stored directly in preparation unit inserts to maintain proper holding temperatures.

K14 - 8 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: During active warewashing, measured the chlorine concentration of the mechanical dishwasher at 0 ppm. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse with a concentration of 50 ppm chlorine, or as per manufacturer's specifications. [SA] Specialist directed employees to manually set up the sanitizing compartment of the 2-compartment sink with 100 ppm chlorine until dishwasher is repaired. Employees repaired mechanical dishwasher at the end of inspection.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Numerous live German cockroaches documented in the following areas:

- 10+ live cockroaches of different life stages observed crawling on the floor of the food preparation area, especially by the chest freezer and 1-door preparation unit
- 2 live adults observed crawling in between stacked dishes and prepackaged foods
- 1 live adult observed crawling on the floor in the warewashing area
- 12 dead cockroaches of different life stages observed in a sticky trap nearby the 1-door preparation unit

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Priscilla Mark

4. Notification: The person in charge during inspection, Sunisa Lophong, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

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

Inspector Observations: Observed multiple uncovered foods and open bulk ingredients throughout the food preparation area. [CA] Food shall be stored securely in approved containers with tight fitting lids.

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

Inspector Observations: Observed accumulation of grease, dirt, and food debris on the sides and underneath cooking equipment. Observed accumulation of grease in the ventilation hood above the cook line. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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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: Observed multiple small holes in the ceiling throughout the dining area. [CA] Seal all gaps. Facility shall be fully enclosed to prevent pest entrance and harborage.

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

Inspector Observations: Observed accumulation of grease, dirt, and food debris on the floors, especially underneath the cook line and warewashing area. [CA] Floors, walls, and ceilings shall be routinely cleaned.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
curry	steam table	163.00 Fahrenheit	
beansprouts	on top of preparation unit	63.00 Fahrenheit	Relocated to under counter refrigeration.
produce	1-door preparation unit	41.00 Fahrenheit	
raw shrimp	3-door preparation unit	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	0.00 PPM	
water	handwash sink	100.00 Fahrenheit	
ambient	chest freezer	1.00 Fahrenheit	
tofu	3-door preparation unit insert	41.00 Fahrenheit	
ambient	walk-in freezer	6.00 Fahrenheit	
rice noodles	on top of preparation unit	88.00 Fahrenheit	Relocated to under counter refrigeration.
water	preparation sink	120.00 Fahrenheit	
curry	hot holding on stove	143.00 Fahrenheit	
curry	walk-in cooler	41.00 Fahrenheit	
shelled eggs	on top of preparation unit	58.00 Fahrenheit	Relocated to under counter refrigeration.
cooked chicken	cook line	165.00 Fahrenheit	Final cooking temperature.
milk	1-door upright cooler	41.00 Fahrenheit	
raw beef	on top of preparation unit	60.00 Fahrenheit	Relocated to under counter refrigeration.
water	2-compartment sink	120.00 Fahrenheit	
cut tomato	on top of preparation unit	55.00 Fahrenheit	Relocated to under counter refrigeration.
rice	rice cooker	158.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0157555.

The facility is hereby closed due to evidence of vermin infestation (K23). The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. **Email the signed and completed Reopening Checklist to the assigned inspector.**
2. **Submit a copy of the pest control report from a licensed provider.**

Reviewed pest control reports. The last pest control services was on 8/6/2025 by EcoLab. Kitchen has been previously treated for cockroaches.

- The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties

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and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/26/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Sunisa Lophong
Co-Owner

Signed On: August 12, 2025