

**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 FA0211244 - LAI RAI RESTAURANT		Site Address 974 LUNDY AV, SAN JOSE, CA 95133		Inspection Date 02/25/2026	
Program PR0303167 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TRUNG STEVEN NGUYEN AI		Inspection Time 17:30 - 18:20
Inspected By RAYMOND CHUNG	Inspection Type FOLLOW-UP INSPECTION		Consent By LINH TRAN		

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 02/21/2026

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

**This violation found not in compliance on 02/25/2026. See details below.**

Cited On: 02/21/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Compliance of this violation has been verified on: 02/25/2026**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
hot water	3-compartment sink/prep sink	140.00 Fahrenheit	
chlorine sanitizer	dishwasher	0.00 PPM	
warm water	all hand sinks	100.00 Fahrenheit	

**Overall Comments:**

**Violation K14 has not been corrected. Person-in-charge stated that someone was already called to repair the machine. Chlorine residual still measured at 0 ppm. Recommend calling AutoChlor to repair. Final chlorine rinse must measure 50 ppm. Follow-up inspection scheduled for 03/02/2026 and will be charged at approved hourly rate.**

**Continue to correct all other outstanding violations listed on report dated 02/21/2026.**

**FACILITY RE-OPENED / PERMIT REINSTATED**

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 **3/11/2026**. 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: Linh Tran  
 Manager  
 Signed On: February 25, 2026