

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 FA0284955 - KHUN YING THAI CUISINE		Site Address 7048 SANTA TERESA BL, SAN JOSE, CA 95139		Inspection Date 10/17/2022	
Program PR0427253 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VARANAND KROMWANAKON		Inspection Time 13:00 - 15:00
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By SATIYA RACHOKON	FSC VARAHNOND KROMWANGKON 7-17-26		

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						
K02 Communicable disease; reporting/restriction/exclusion	X						S
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		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		
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		X
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: FOUND A CONTAINER WITH BEAN SPROUTS AT 60F. FOUND A CONTAINER WITH SHELLED EGGS AT 60F STORED ON A SHELF IN THE KITCHEN. [CA] STORE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. COS NOTE: THE CONTAINER WITH BEAN SPROUTS WAS ADDED ICE AND THE EGGS WERE RETURNED TO THE WORKING REFRIGERATOR. NOTE BOTH FOODS HAD BEEN AT ROOM TEMPERATURE FOR ABOUT AN HOUR, PER OPERATOR.

FOUND COOKED EGGPLANT ON THE FOOD PREPARATION TABLE AT 77F. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD COLD AT 41F OR BELOW OR HOT AT 135F OR ABOVE. NOTE: THE FOOD HAD BEEN OUT AT ROOM TEMPERATURE FOR ABOUT AN HOUR, PER OPERATOR. THE FOOD WAS PLACED IN THE WORKING REFRIGERATOR.

Minor Violations

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

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: THE HOT WATER FAUCET IS NOT CLOSING PROPERLY AT THE HAND WASH SINK IN THE KITCHEN. [CA] REPAIR THE HOT WATER FAUCET.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: FOUND WASTE WATER IN THE MOP BUCKET. [CA] DISPOSE OF WASTE WATER IN THE SANITARY SEWER.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND TWO NON WORKING LIGHTS AT THE HOOD. [CA] PROVIDE WORKING LIGHTS.

FOUND EXCESSIVE GREASE ON THE HOOD BAFFLES. [CA] CLEAN THE BAFFLES MORE OFTEN.

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: FOUND THE MOP IN THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

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

Inspector Observations: FOUND A GAP ON THE CEILING IN THE DRY STORAGE ROOM. [CA] SEAL ALL GAPS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
SHRIMP	REACH IN REFRIGERATOR	39.00 Fahrenheit	
EGGROLL	REACH DOWN FREEZER	-15.00 Fahrenheit	
EGGS	ON A KITCHEN SHELF	62.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
RICE	RICE COOKER	193.00 Fahrenheit	
HALF AND HALF	FRONT SERVICE REFRIGERATOR	36.00 Fahrenheit	
BEEF	REACH IN REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHICKEN	COOKING TEMP	180.00 Fahrenheit	
CHICKEN	REACH IN REFRIGERATOR	40.00 Fahrenheit	
BEAN SPROUTS	IN WATER	60.00 Fahrenheit	
TOFU	SERVICE REFRIGERATOR	35.00 Fahrenheit	
COOKED MUSHROOMS	SERVICE REFRIGERATOR	36.00 Fahrenheit	
TOFU	REACH IN REFRIGERATOR	40.00 Fahrenheit	
PORK	REACH IN FREEZER	-8.00 Fahrenheit	
EGGPLANT	ON THE FOOD PREPARATION TABLE	77.00 Fahrenheit	

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 **10/31/2022**. 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: SATIYA RACHOKON
PIC

Signed On: October 17, 2022