

**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> FA0204760 - SIAM FINE THAI CUISINE		<b>Site Address</b> 3924 EL CAMINO REAL, PALO ALTO, CA 94306	<b>Inspection Date</b> 05/04/2023
<b>Program</b> PR0300354 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> SIAM SIRI, INC.	<b>Inspection Time</b> 13:45 - 14:15
<b>Inspected By</b> OBBY SHEHADEH	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> PONGPUN	

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

**Major Violations**

Cited On: 04/26/2023

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Compliance of this violation has been verified on: 05/04/2023**

**Minor Violations**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
curry	walk-in cooler	41.00 Fahrenheit	

**Overall Comments:**

**Follow-up Results:**

**-Violation K09 has been corrected. Observed curry in smaller containers in the walk-in cooler. Discussed cooling method. Measured curry in walk-in cooler at 41 degrees F.**

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 **5/18/2023**. 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:** Pongpun  
 Manager  
**Signed On:** May 04, 2023