

# 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><br>FA0206758 - THAI RECIPE CUISINE                              |  | <b>Site Address</b><br>1715 LUNDY AV 180, SAN JOSE, CA 95131 |                                           | <b>Inspection Date</b><br>01/22/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>85</b> </div> |  |                                                |
| <b>Program</b><br>PR0306216 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                              | <b>Owner Name</b><br>WITCHUDA VARANCHODOM |                                      | <b>Inspection Time</b><br>11:05 - 12:45 |                                                                                                                                                                |  |                                                |
| <b>Inspected By</b><br>MINDY NGUYEN                                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                 |                                           | <b>Consent By</b><br>KATIE           |                                         |                                                                                                                                                                |  | <b>FSC</b> LKANOKVUN THANASOBHAN<br>04/26/2026 |

  

| 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      |     |     |     |
| 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                                                        | X   |     |
| 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                                                      |     |     |
| 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 |     |     |
| 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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|                                                                          |                                   |                                                       |                                  |
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| Program<br>PR0306216 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                   | Owner Name<br>WITCHUDA VARANCHODOM                    | Inspection Time<br>11:05 - 12:45 |
| 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:** 1) Inside the glass door refrigerator: measured internal temperature of cooked purple rice and half and half to be 47 - 49F. PIC stated foods had been held in the unit overnight. Some half-and-half containers were opened, and others were still unopened.

Ambient temperature of unit (door left closed for 30 minutes) measured 47F with a metal probe thermometer.

2) In the cook prep area: measured internal temperature of plastic-wrapped cooked rice to be 43F. Employees stated rice had been held for less than 2 hours, and was intended to be cooked for a large party within the next few hours.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above.

Alternatively, use Time as a Public Health Control (TPHC) and time-mark foods to be discarded within 4 hours.

[COS/SA] Rice and half and half in the glass-door refrigerator was discarded (see VCD form).

### Minor Violations

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:** Observed black mold-like substance on the white baffle inside the ice machine.

[CA] Keep ice machine clean.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** Inside the freezer: observed container of ice cream was stored below raw meats.

[CA] Store raw animal products below/away from ready-to-eat foods to prevent cross-contamination.

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

**Inspector Observations:** Inside the walk-in refrigerator and freezer: observed food containers stored on the floor.

[CA] Store foods at least 6 inches above the floor on approved shelving.

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                      | Location                        | Measurement       | Comments |
|---------------------------|---------------------------------|-------------------|----------|
| COOKED NOODLES            | PREP AREA                       | 135.00 Fahrenheit |          |
| COOKED RICE               | RICE COOKER                     | 155.00 Fahrenheit |          |
| PLASTIC-WRAPPED RICE      | PREP AREA                       | 43.00 Fahrenheit  |          |
| WARM WATER                | HANDSINK                        | 100.00 Fahrenheit |          |
| DUMPLINGS                 | REACH-DOWN SECTION OF PREP UNIT | 35.00 Fahrenheit  |          |
| CHLORINE                  | DISHWASHER                      | 50.00 PPM         |          |
| COOKED RICE               | GLASS DOOR REFRIGERATOR         | 47.00 Fahrenheit  | 47 - 49F |
| TOFU, COOKED CHICKEN      | PREP INSERTS                    | 41.00 Fahrenheit  |          |
| CURRIES, EGGS, VEGETABLES | WALK-IN REFRIGERATOR            | 35.00 Fahrenheit  |          |
| HOT WATER                 | 3-COMPARTMENT SINK, PREP SINK   | 120.00 Fahrenheit |          |
| HALF AND HALF             | GLASS DOOR REFRIGERATOR         | 48.00 Fahrenheit  |          |

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## Overall Comments:

*Provided and discussed TPHC form for cooked rice.*

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 **2/5/2026**. 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: KANOKVUN THANASOBHAN  
PIC

Signed On: January 22, 2026