

# 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>FA0214399 - BARN THAI RESTAURANT                             |  | <b>Site Address</b><br>921 E DUANE AV, SUNNYVALE, CA 94086 |                                             | <b>Inspection Date</b><br>09/16/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>84</b> </div> |  |                                             |
| <b>Program</b><br>PR0305902 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                            | <b>Owner Name</b><br>KUNTARODJANJUN, SANSAI |                                      | <b>Inspection Time</b><br>11:30 - 14:00 |                                                                                                                                                                |  |                                             |
| <b>Inspected By</b><br>MELISSA HUERTA                                           |  | <b>Inspection Type</b><br>ROUTINE INSPECTION               |                                             | <b>Consent By</b><br>SORNCHAI C.     |                                         |                                                                                                                                                                |  | <b>FSC</b> Sornchai Chaichana<br>09/02/2030 |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       | X  |       |       |        |     |     | S   |
| 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     | X      |     |     | N   |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    | 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                                                      | 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               | X   |     |
| 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                                    | X   |     |
| 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>PR0305902 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                   | Owner Name<br>KUNTARODJANJUN, SANSANEE              | Inspection Time<br>11:30 - 14:00 |
| K48                                                                      | Plan review                       |                                                     |                                  |
| K49                                                                      | Permits available                 |                                                     |                                  |
| K58                                                                      | Placard properly displayed/posted |                                                     |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

#### Inspector Observations:

**Observed food worker return to food preparation after opening back door to receive package without washing hands and replacing gloves.**

**[CA] Food employees must wash hands before returning to food preparation when changing tasks and whenever potential contamination may have occurred. Gloves must be changed whenever contamination may have occurred.**

**[COS] Food employee washed hands and changed gloves before returning to food preparation.**

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:

**At time of inspection, chlorine sanitizer measured 25ppm in dishwasher.**

**[CA] Chlorine sanitizer concentration in a warewashing machine must be 50 ppm or as specified on manufacturer label. Food equipment and utensils must be manually sanitized until dishwasher is repaired.**

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:

**Observed raw fish below and next to trays of raw chicken in the upright reach-in cooler and sealed packages of chicken in the prep cooler above pans of sauce and containers of vegetables.**

**[CA] Store all raw meat or other raw products of animal origin below ready-to-eat food items. Store raw meats with the highest minimum cook temperature below those with lower cook temperatures.**

**Observed baskets of cooked vegetables hanging into first compartment of 3-compartment sink in preparation for cooking where it could be exposed to potential contamination from warewashing activities.**

**[CA] Food may not be stored in locations where the food may be exposed to potential contamination.**

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

#### Inspector Observations:

**Observed a working container of white powder that is not easily identifiable without a label. PIC identified as rice powder.**

**[CA] Label working containers of food with the common name of the food item.**

**Observed rice in rice cooker immediately next to handwash sink with the lid rubbing against the wall when opened where it may be exposed to contamination.**

**[CA] Store food and food equipment in clean, dry locations to prevent contamination.**

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

#### Inspector Observations:

**Observed dust and oil build-up on shelf above prep cooler and other surfaces.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of dust, dirt, food residue, and other debris.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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## Inspector Observations:

**At time of inspection, condensation line for ice machine drains into 3-compartment sink.**

**[CA] Equipment that discharges liquid waste shall be drained by means of indirect waste pipes into a floor sink or other approved type of receptor.**

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

## Inspector Observations:

**At time of inspection, floor in kitchen is unsealed concrete. Wall underneath 3-compartment sink has unsealed wooden boards and lacks coving.**

**[CA] Floors and walls must be smooth, durable, non-absorbent and easily cleanable. The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.**

## Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

## Measured Observations

| Item               | Location                         | Measurement       | Comments                 |
|--------------------|----------------------------------|-------------------|--------------------------|
| Rice               | 2-Door Upright Cooler            | 41.00 Fahrenheit  |                          |
| Cooked chicken     | Prep Cooler - Top                | 43.00 Fahrenheit  | 42-43 degrees Fahrenheit |
| Green curry        | 2-Door Upright Cooler            | 38.00 Fahrenheit  |                          |
| Warm Water         | Handwash Sink - Men's Restroom   | 140.00 Fahrenheit |                          |
| Warm Water         | Handwash Sink - Women's Restroom | 134.00 Fahrenheit |                          |
| Hamburger          | 2-Door Upright Cooler            | 39.00 Fahrenheit  |                          |
| Rice               | Prep Cooler - Bottom             | 37.00 Fahrenheit  |                          |
| Fried tofu         | Counter                          | 128.00 Fahrenheit | In preparation           |
| Sauce              | Prep Cooler - Bottom             | 36.00 Fahrenheit  |                          |
| Basil beef         | Plated                           | 175.00 Fahrenheit | Final reheat temperature |
| Rice               | Rice Cooker                      | 172.00 Fahrenheit |                          |
| Chlorine sanitizer | Dishwasher                       | 25.00 PPM         |                          |
| Hot Water          | 3-Compartment Sink               | 140.00 Fahrenheit |                          |

## Overall Comments:

**Joint inspection with Crystal G.**

**Report written by Crystal G.**

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 **9/30/2026**. 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: Sornchai Chaichana  
Manager  
Signed On: September 16, 2026