

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 FA0208362 - ORIGINAL SA-BY THAI		Site Address 273 E SAN FERNANDO ST, SAN JOSE, CA 95112	Inspection Date 09/16/2022
Program PR0304687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name ORIGINAL SA - BY THAI LLC	Inspection Time 11:55 - 12:40
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By SIRIPHORN	

Placard Color & Score GREEN N/A
--

Comments and Observations

Major Violations

Cited On: 09/12/2022

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 09/16/2022

Cited On: 09/12/2022

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 09/16/2022

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	125.00 Fahrenheit	
Milk	Merchandiser	35.00 Fahrenheit	
Red curry	Two-door upright refrigerator	40.00 Fahrenheit	
Bean sprouts	Preparation refrigerator	35.00 Fahrenheit	
Sliced tomatoes	One-door preparation refrigerator	45.00 Fahrenheit	Just sliced
Raw shrimp	Preparation refrigerator	38.00 Fahrenheit	Top insert
Raw chicken	Preparation refrigerator	35.00 Fahrenheit	Top insert
Raw beef	Preparation refrigerator	33.00 Fahrenheit	Top insert
Yellow curry	Two-door upright refrigerator	41.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection conducted on 9/12/2022.
- All major violations have been found to be in compliance.
- Continue to address any remaining violations observed during the routine inspection.

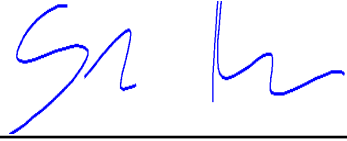
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/30/2022**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0208362 - ORIGINAL SA-BY THAI	Site Address 273 E SAN FERNANDO ST, SAN JOSE, CA 95112	Inspection Date 09/16/2022
Program PR0304687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ORIGINAL SA - BY THAI LLC	Inspection Time 11:55 - 12:40

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: Siriphorn Inklai
Owner

Signed On: September 16, 2022