

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 FA0204840 - LOTUS THAI BISTRO		Site Address 425 S CALIFORNIA AV, PALO ALTO, CA 94036	Inspection Date 05/06/2026
Program PR0307121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name TANTAVIROJN, RUNGSIRI	Inspection Time 12:00 - 12:50
Inspected By JOSHUA LUCES	Inspection Type FOLLOW-UP INSPECTION	Consent By TA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/30/2026

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

Compliance of this violation has been verified on: 05/06/2026

Cited On: 04/30/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 05/06/2026

Cited On: 04/30/2026

K14 - 8 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, 114125(b), 114141

Compliance of this violation has been verified on: 05/06/2026

Minor Violations

Cited On: 04/30/2026

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

Compliance of this violation has been verified on: 05/06/2026

Cited On: 04/30/2026

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Compliance of this violation has been verified on: 05/06/2026

Cited On: 04/30/2026

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

Compliance of this violation has been verified on: 05/06/2026

Cited On: 04/30/2026

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

Compliance of this violation has been verified on: 05/06/2026

Cited On: 04/30/2026

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

Compliance of this violation has been verified on: 05/06/2026

OFFICIAL INSPECTION REPORT

Facility FA0204840 - LOTUS THAI BISTRO	Site Address 425 S CALIFORNIA AV, PALO ALTO, CA 94036	Inspection Date 05/06/2026
Program PR0307121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TANTAVIROJN, RUNGSIRI	Inspection Time 12:00 - 12:50

Measured Observations

Item	Location	Measurement	Comments
PORK	COLD TOP INSERT	39.00 Fahrenheit	
SPROUTS	REACH IN COOLER	41.00 Fahrenheit	
SANITIZER CONCENTRATION	MULTIUSE WIPING CLOTH BUCKET	100.00 PPM	CHLORINE
RAW BEEF	COLD TOP INSERT	36.00 Fahrenheit	
FRIED TOFU	COLD TOP INSERT	39.00 Fahrenheit	

Overall Comments:

A follow-up inspection was conducted on this date to verify the continued corrections of the major violation observed during the 4/30/26 routine inspection.

Prior major violations found maintained in compliance:

K06 - Inadequate handwash facilities: supplied or accessible: Hand washing supplies were observed stocked at the front of house and back of house hand washing stations. Both facilities were observed accessible at this time.

K07 - Improper hot and cold holding temperatures: Foods measured at the front preparation area were measured in compliance. See Measured Observations. Foods required to be maintained under temperature control were observed properly

K14 - Food contact surfaces unclean and unsanitized: The dishwasher was able to demonstrate adequate steps for manual warewashing at this time. All multiuse utensils and dishes cleaned and sanitized prior to this inspection were observed set in a manner to adequately air dry

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 **5/20/2026**. 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: Ta Tantavironjn
Owner
Signed On: May 06, 2026