OFFICIAL INSPECTION REPORT

Facility: FA0255888 - THAI BANGKOK CUISINE
Site Address: 21670 STEVENS CREEK BL, CUPERTINO, CA 95014
Program: PR0373672 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11
Inspected By: MELISSA GONZALEZ
Inspection Type: FOLLOW-UP INSPECTION
Consent By: WARUNYA KAMPIRANON
Owner Name: STEVEN DOTY & WARVNYA DOTY
Inspection Date: 02/11/2020
Inspection Time: 10:00 - 11:00
Placard Color & Score: GREEN N/A

Comments and Observations

Major Violations
Cited On: 02/05/2020
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: 02/11/2020

Cited On: 02/05/2020
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5
Compliance of this violation has been verified on: 02/11/2020

Cited On: 02/06/2020
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5
Compliance of this violation has been verified on: 02/11/2020

Cited On: 02/07/2020
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5
Compliance of this violation has been verified on: 02/11/2020

Cited On: 02/10/2020
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5
Compliance of this violation has been verified on: 02/11/2020

Cited On: 02/11/2020
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5
Compliance of this violation has been verified on: 02/11/2020

Minor Violations
Cited On: 02/05/2020
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: 02/11/2020

Measured Observations
N/A

Overall Comments:

4th follow up inspection to verify compliance of vermin infestation.
- Deep flush conducted last night by pest services at 9:00pm. Per report, follow up service to be conducted this Sunday February 16th.
- One nymph cockroach observed on gasket of cold prep unit. Cockroach appeared to be slowly moving and affected by pesticides.
- One egg casing found in drain of wok station.
- PIC eliminated both egg and cockroach. No other live activity or dead activity found.
- Facility is okay to re-open on the condition that they continue with frequent pest services and cleaning schedule. Clean and sanitize all food contact surfaces and area prior to food preparation.
- Continue to seal all holes, cracks and crevices including loose metal wall panel on cookline to prevent vermin entry and harborage points.
- This inspection will be billed to facility for $219.

**Joint inspection with Obby Shehadeh**

When required to determine compliance, a single reinspektion 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 2/25/2020. 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:** WARUNYA KAMPIRANON  
**PIC**

**Signed On:** February 11, 2020