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
Inspection Date: 02/05/2020
Inspection Time: 13:00 - 14:10
Owner Name: STEVEN DOTY & WARVNYA DOTY
Inspected By: WARVNYA KAMPIRANON
Consent By: MELISSA GONZALEZ

Placard Color & Score: RED N/A

Comments and Observations

Major Violations
K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Inspector Observations: Live cockroach covered in flour crawling in bowl used for flour above flour container.

[CA] All food contact surfaces shall be cleaned and sanitized prior to use. They should be stored and used in a manner that is protected from contamination and vermin. PIC instructed to place bowl in mechanical dish machine to be cleaned and sanitized.

Follow-up By: 02/06/2020

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found multiple live cockroaches of all lifecycles (nymph to adult) in the following areas:
- on floor in between cracks and crevice undenear marble food pick-up counter
- in bowl used for flour on top of flour container (see K14M)
- on electrical pipes above 3 compartment sink
- in crevice of wood door frame near wireless router
- in wire covers near wood door frame wait station area
- walls near 3 comp sink and electrical outlet near plates
- bar area in between crevice of marble wall tile and wooden baseboard
- walls and floors under mechanical dish machine and throughout warewash room

Also, observed multiple dead ones throughout facility on walls and floors. Observed cockroach feces in between cracks and crevices of walls and under counters (see K44)

[CA] Food facilities shall be kept free of vermin such as cockroaches. The following corrective actions shall be taken to eliminate and prevent infestations:
- Clean up dead cockroaches and sanitize all floors and food contact surfaces affected.
- Contact licensed pest control services to eliminate cockroaches.
- Clean up all dead cockroaches and sanitize affected areas after service. Seal all crack, crevices, and holes to prevent vermin entry (see K44)
- Ensure there is NOT one live cockroach observed and contact district specialist for re-inspection.
- Facility is to remain closed until specialist has conducted inspection and approve facility to re-open.
- Provide all recent pest control service reports at follow up inspection. Maintain all pest service reports at facility for review upon request during inspections.

Follow-up By: 02/06/2020

Minor Violations
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
Inspector Observations: 1.) Food debris and dead cockroaches found stuck on walls, floor and floor corners, under equipment and under refrigeration units throughout facility. Also, accumulated grease debris build up on sides of fryer and stove. [CA] Clean premises and maintain premises in clean condition to eliminate harboring areas for vermin.

2.) The following areas were found to have holes, gaps and or cracks in between crevices:
- 2 holes observed behind ice machine and refrigeration unit in front bar area
- missing electrical outlet in front bar area
- gaps between foil-like tap and metal flashing in warewash room
- cracks in between wall and ceiling in warewash area.
- cracks in between wood frame near wireless router
- crack in between metal flashing and wall in food prep area.
- wire covers in wait station area harboring area for live cockroaches.  
[CA] Seal all holes, gaps, cracks and crevice to eliminate vermin harborage and entry points. Provide missing outlet covers and remove covers for wires in wait station. All conduits and covers shall be tightly fitted and sealed to prevent vermin harboring.

3.) **REPEAT Rear exterior door open upon arrival. Kitchen is open. [CA] Maintain exterior doors closed at all times to prevent vermin and pest entry.

Performance-Based Inspection Questions
N/A

Measured Observations
N/A

Overall Comments:

Facility is closed due to live cockroach infestation. Facility cannot re-open and must remain closed until the corrective actions directed in K23 & K44 have been completed and a re-inspection has been conducted by this department. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Failure to comply will result in result in enforcement actions. Ensure there is no evidence of live cockroach activity and there is not to be one live cockroach found during re-inspection or facility will remain closed. If a second re-inspection needs to be conducted, then there will be a $219/hr charge at a minimum one hour that will be billed to the facility. If facility is requesting after hour inspections, facility will be charged a minimum 2 hour inspection of $493. Contact district specialist Melissa Gonzalez at (408) 712-8802 or supervisor Aleli Crutchfield at (408) 918-3460 for re-inspection.

CLOSURE / PERMIT SUSPENSION NOTICE

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 2/19/2020. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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 05, 2020