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: 02/07/2020
Inspection Time: 12:00 - 13:00
Owner Name: STEVEN DOTY & WARVNYA I
Inspected By: MELISSA GONZALEZ
Consent By: WARUNYA KAMPIRANON

Placard Color & Score: RED 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

This violation found not in compliance on 02/07/2020. See details below.

Cited On: 02/06/2020
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 02/07/2020. See details below.

Cited On: 02/07/2020
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 02/07/2020. See details below.

Cited On: 02/07/2020
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspection Observations: Observed the following live activity:
- one nymph cockroach on grease build up of stove in between wok and stove
- one cockroach on metal splash of 3 comp warewash sink
- one adult cockroach on wall in corner of handsink and shelving for plates
- one adult cockroach on electrical lines on ceiling
- one cockroach on wall in warewash area in between refrigeration units.

Observed dead cockroach on floor behind stove. Observed dead cockroach and egg casings in bottom of wok equipment. Pest services conducted last night and follow up scheduled for Sunday, February 9th.

[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, egg casings, 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 between metal splash of walls and exhaust hood.
- 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.

Note: Facility must clean all grease build up inside and outside of wok station, fryers, and stove. Loose metal wall panel on side of stove shall be secured and sealed to eliminate entry and harborage of cockroaches.

Follow-up By 02/10/2020

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

This violation found not in compliance on 02/07/2020. See details below.

Measured Observations

N/A
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Owner Name: STEVEN DOTY & WARUNYA KAMPIRANON-DOTY  
Inspection Date: 02/07/2020  
Inspection Time: 12:00 - 13:00

Overall Comments:
- 2nd follow up inspection to verify compliance of vermin infestation.
- Live activity observed in food prep and warewash area (see K23).
- Dead cockroaches and eggs casings in wok station.
- Facility is to remain closed due to live cockroach activity and infestation still present.
- Clean and sanitize all area cockroaches, egg casings and feces found.
- Continue to seal all holes, cracks and crevices including loose metal wall panel on cookline to prevent vermin entry and harborage points.
- Clean all grease and grime buildup on floor, walls and equipment.
- Contact district specialist when all items above have been addressed and NO live activity is present within facility. If one live cockroach is present during next inspection, facility will remain closed and another charged inspection will be conducted.
- This inspection will be billed to facility for $219. Next inspection will be billed $219/hr at a minimum one hour charge.

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 2/21/2020. 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 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
[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  
Signed On: February 07, 2020