

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 FA0213395 - PHO QUEEN NOODLE HOUSE		Site Address 1133 TASMAN DR, SUNNYVALE, CA 94089		Inspection Date 05/05/2026	
Program PR0306332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DANG, NANCY		Inspection Time 14:05 - 16:30
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By ANDY NGUYEN	FSC Dung Tran 05/04/2027	

Placard Color & Score
YELLOW
75

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods		X		X			
K10 Proper cooking time & temperatures					X		
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized			X	X			
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food	X	X
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	X
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0213395 - PHO QUEEN NOODLE HOUSE	Site Address 1133 TASMAN DR, SUNNYVALE, CA 94089	Inspection Date 05/05/2026
Program PR0306332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DANG, NANCY	Inspection Time 14:05 - 16:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *Pork skin measured to be 50F. Beef bones measured to be 62F. Both observed to be kept in plastic container in kitchen area. Per employee pork skins and beef bones were taken out and will be cooked soon. Per employee beef bones had been taken out about 3 hours prior and pork skins were taken out 1 hour prior. Both items were out during inspection without prep for about 30 minutes. [CA] Keep PHFs at 41F and below for cold holding. Keep PHFs inside cooler until facility is ready to prep. [COS] Both items were placed in 1 door upright cooler to cool down and items will be kept in the cooler until ready to cook.*

Follow-up By
05/12/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *1)Pho broth in large pot measured to be 112F. Per operator pho broth was made about 2 hours prior and placed on was placed on the floor to cool and then when cool to the touch, soup will be placed in freezer*
[CA] *After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*
Recommend: *Facility split soup into smaller container to cool faster and then place into freezer or facility place into ice bath to rapidly cool soup. Facility shall stir frequently for even cooling,*
[COS] *Soup was reheated to 165F and cooling was restarted. Employee split soup into two portions and then placed into freezer*

Follow-up By
05/12/2026

Minor Violations

K14 - 3 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, 14125(b), 114141

Inspector Observations: *Pan and lid observed to be stacked on handwash sink in back to drain. Employee was going to put pan and lid away. [CA] Facility shall store clean pots and pans out of areas of contamination. [CA] Pan and lid were placed back into dishwasher with dirty dishes to be washed.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Soup observed on floor measured to be 32F. Per operator soup was taken out of freezer to thaw. [CA]*
[CA] *Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*
[COS] *Soup was returned to freezer and will be defrosted on stove top during reheating.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Containers and bags of raw meat, noodles, and soup observed to be stored on floor. [CA] Keep all food at least 6" off of the ground. Recommend getting a cart or table to place food on. [COS] Raw meat was moved into upright cooler. Noodles were moved into prep cooler and soup was reheated and then placed into freezer.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

OFFICIAL INSPECTION REPORT

Facility FA0213395 - PHO QUEEN NOODLE HOUSE	Site Address 1133 TASMAN DR, SUNNYVALE, CA 94089	Inspection Date 05/05/2026
Program PR0306332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DANG, NANCY	Inspection Time 14:05 - 16:30

Inspector Observations: *Gasket observed to be fraying on 2 door upright cooler. [CA] Replace gasket.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cooked pork	2 door upright cooler	41.00 Fahrenheit	
Grilled pork	Prep cooler next to cookline	71.00 Fahrenheit	Per employee grilled about 2 hours prior
Cut tomatoes	Prep cooler next to cookline	41.00 Fahrenheit	
Pork sink	On floor	50.00 Fahrenheit	
Ambient temperature	1 door upright cooler	35.00 Fahrenheit	
Sliced brisket	Prep cooler across from cookline	39.00 Fahrenheit	
Beef bones	On floor	62.00 Fahrenheit	
Noodles	1 door upright cooler	39.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Noodles	Prep cooler next to cookline	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cooked beef	2 door upright cooler	41.00 Fahrenheit	
Mung bean sprouts	Ice bath	38.00 Fahrenheit	
Milk	2 door upright cooler	39.00 Fahrenheit	
Egg	2 door upright cooler in front	40.00 Fahrenheit	
Soup	On floor	32.00 Fahrenheit	
Grilled chicken	Prep cooler next to cookline	62.00 Fahrenheit	Per employee grilled about 2 hours prior
Chlorine	Upright dishwasher	100.00 Fahrenheit	
Mung bean sprouts	2 door upright cooler in front	41.00 Fahrenheit	
Egg	Prep cooler next to cookline	39.00 Fahrenheit	
Shrimp	Prep cooler across from cookline	97.00 Fahrenheit	per employee cooked in the last 25 minutes
Tripe	Prep cooler across from cookline	35.00 Fahrenheit	
Soup	On floor	112.00 Fahrenheit	
Squid	Prep cooler across from cookline	73.00 Fahrenheit	Per employee cooked about 1 hour prior

Overall Comments:

Atnguyen71@yahoo.com

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 **5/19/2026**. 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: Andy Nguyen
Manager

Signed On: May 05, 2026