

# 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

|                                                                                  |                                                |                                                           |                                         |
|----------------------------------------------------------------------------------|------------------------------------------------|-----------------------------------------------------------|-----------------------------------------|
| <b>Facility</b><br>FA0254377 - PHO GA AN NAM                                     |                                                | <b>Site Address</b><br>740 STORY RD 8, SAN JOSE, CA 95122 | <b>Inspection Date</b><br>08/20/2026    |
| <b>Program</b><br>PR0370995 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                                | <b>Owner Name</b><br>3T INC                               | <b>Inspection Time</b><br>13:20 - 14:10 |
| <b>Inspected By</b><br>RAYMOND CHUNG                                             | <b>Inspection Type</b><br>FOLLOW-UP INSPECTION | <b>Consent By</b><br>JASON LE                             |                                         |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

N/A

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

*Follow-up inspection from 08/14/2026*

*Food in the food prep unit measured < 41F. Per manager, prep unit was recharged with freon. Handle on the cabinet door has not been replaced yet. A magnet has been temporarily installed to help keep the door closed until required parts are obtained.*

*Plumbing has been repaired. Mop sink and front hand sink found to drain without backing up.*

*Magnet has been temporarily installed on the far left door of the 3-door reach-in cooler to help keep door closed. Deteriorated gasket will be replaced by next week.*

#### **Note:**

*Per manager, loose FRP wall panels and cove base in the dish area will be replaced next month. Replace with like for like. Call Raymond Chung at (408) 918-3445 if any questions regarding acceptable material.*

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 **9/3/2026**. 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:** Tuong Nguyen  
Employee  
**Signed On:** August 20, 2026