

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 FA0250920 - PHO HOA & JAZEN TEA		Site Address 3147 MISSION COLLEGE BL, SANTA CLARA, CA 95	Inspection Date 03/31/2026
Program PR0364165 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name SILICON VALLEY RESTAURA	Inspection Time 10:00 - 10:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By GERALDINE AYALA	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 03/24/2026

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

Compliance of this violation has been verified on: 03/31/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Tofu	Prep table	39.00 Fahrenheit	
Raw steak	Prep table #2	40.00 Fahrenheit	
Cooked tendon	Prep table #2	41.00 Fahrenheit	
Cooked chicken	Under counter refrigeration	40.00 Fahrenheit	
Raw shrimp	Prep table	39.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify that major violations mentioned on 3/24/26 inspection report have been addressed. Major violations have been addressed and found within compliance:

- K07: Proper hot and cold holding temperatures. All prep tables closest to the cook line were measured under 41°F below at the time of inspection. See measured observations.

- Boba is being time marked with a discard time. Continue this procedure for any new batches of boba made.

Continue on working on all other violations mentioned on 3/24/26

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 **4/14/2026**. 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

Geraldine Ayala

Received By: Geraldine Ayala
 PIC
Signed On: March 31, 2026