

**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 FA0209910 - PHO BOWL	Site Address 5316 MONTEREY HY, SAN JOSE, CA 95111	Inspection Date 02/24/2024
Program PR0302686 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BLUE PEPPER INC.	Inspection Time 12:00 - 12:50
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By TRINH TRAN

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 02/22/2024

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Compliance of this violation has been verified on: 02/23/2024**

Cited On: 02/22/2024

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

**Compliance of this violation has been verified on: 02/23/2024**

Cited On: 02/22/2024

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

**Compliance of this violation has been verified on: 02/24/2024**

**Minor Violations**

Cited On: 02/24/2024

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:**

**Ceiling lights in the kitchen are not properly mounted.**

**[Corrective Action] Properly mount the ceiling lights.**

Cited On: 02/24/2024

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:**

**1. Pooling of water in area of missing and broken floor tiles in the kitchen area.**

**[Corrective Action] Repair missing and broken floor tiles.**

**2. Old food residue and grime accumulation under the cooking equipments.**

**[Corrective Action] Thoroughly clean the floor under the cooking equipments and maintain clean.**

**3. Observed hole in the wall behind the dishwasher machine.**

**[Corrective Action] Ensure there are no holes in the walls.**

**4. Excessive grime accumulation on the floor sink under the hot water dispenser.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**Measured Observations**

N/A

**Overall Comments:**

**A second follow-up inspection was conducted to verify major violation from routine inspection conducted on 02/22/2024 is in compliance.**

**K23: Observed no live or dead cockroaches in the facility.**

**Facility OK to re-open.**

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**Continue to work on maintaining facility clean. Advised operator to repair flooring ASAP and to remove unnecessary items from the facility.**

**This inspection will be charged a rate of \$629 per hour.**

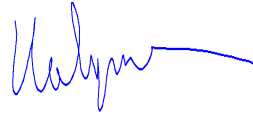
**This is the third closure for cockroaches since September 2022. Failure to maintain the facility in a safe and sanitary manner may result in further enforcement which includes an office hearing that is subject to fees.**

## FACILITY RE-OPENED / PERMIT REINSTATED

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 **3/9/2024**. 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



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**Received By:** Nguyen Ha  
Operator

**Signed On:** February 24, 2024