

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 FA0202881 - ASIANA PHO KIM		Site Address 775 E CAPITOL AV A, MILPITAS, CA 95035	Inspection Date 09/10/2025
Program PR0303815 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name ASIANA PHO KIM INC	Inspection Time 14:50 - 15:45
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By VU GIANG	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/29/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

This violation found not in compliance on 09/10/2025. See details below.

Cited On: 08/29/2025

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, 14125(b), 114141

This violation found not in compliance on 09/10/2025. See details below.

Minor Violations

Cited On: 09/10/2025

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Repeated violation: There is not a food safety manager certified person in the facility.

[CA] Someone from the facility must take a food safety certificate class within two months and keep a copy of the certificate on file.

Food Safety Manager certificate class may be taken on the following websites:

1. Premier Food Safety:

<https://www.premierfoodsafety.com/food-manager-certification/california>

2. Learn 2 Serve:

<https://www.360training.com/learn2serve/food-safety-manager/California>

3. Serve Safe Manager:

<https://www.servsafe.com/ServSafe-Manager>

Follow-up By

09/10/2025

Cited On: 09/10/2025

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Some open bag food products were stored on the shelf in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

Follow-up By

09/10/2025

Raw food products like shell eggs were stored above ready to eat food products inside the upright fridge.

[CA] To prevent possible contamination, ready to eat food products and produce must be stored above or by the said of raw food products.

Measured Observations

Item	Location	Measurement	Comments
Beef	Walk-in cooler	35.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Hot water	Three compartment sink	130.00 Fahrenheit	
Shell eggs	Walk-in cooler	35.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 08/29/2025. The facility was closed due to cockroach infestation and for failing to properly dispose gray water from the facility. During today's follow-up inspection, no live or dead cockroaches were observed and no sewage back-up was observed in the kitchen. Therefore, the facility is open for service. A checklist form for reopening after closure is collected from the owner.

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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 **9/24/2025**. 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: Vu Giang
Owner
Signed On: September 10, 2025