

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 FA0206904 - PHO LUC LAC		Site Address 1705 BRANHAM LN B-3, SAN JOSE, CA 95118		Inspection Date 06/23/2025		Placard Color & Score YELLOW 73		
Program PR0304183 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HA TRAN		Inspection Time 10:45 - 12:30			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By TRUONG (M) & SOTHA (O)				FSC Trung Nguyen 1/1/29

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						S
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				N
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures		X					N
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						
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		
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	
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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	X	
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 FA0206904 - PHO LUC LAC		Site Address 1705 BRANHAM LN B-3, SAN JOSE, CA 95118	Inspection Date 06/23/2025
Program PR0304183 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name HA TRAN	Inspection Time 10:45 - 12:30
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: Measured the following PHFs holding between 55F - 73F near cooks line and server station for less than 4 hours: bean sprouts, fresh noodles, noodles, pork/shrimp spring rolls, shell eggs and rice. [CA] Maintain all cold PHFs held at or below 41F or hot held at or above 135F. [COS] Operator directed to relocate PHFs to refrigeration units.

Follow-up By 06/26/2025

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations: Measured the following PHFs holding between 111F - 126F on counter: grilled pork and grilled shrimp. Per operator, PHFs taken off grill less than 15 minutes. [CA] Properly cook PHF's to required minimum internal cooking temperature/time requirements. [COS] Operator directed to cook food temperature to a minimum of 145F.

Follow-up By 06/26/2025

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1. Lacking single use paper towel at hand wash station located at cooks line. [CA] Single-use sanitary towels shall be provided in dispensers.
2. Lacking soap at hand wash station located warewash area. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.
3. Found hand wash station near warewash area blocked by a container of noodles. [CA] Ensure hand wash station is accessible at all times. [COS] Operator relocated container of food. Found hand wash station accessible.
4. Found single use paper towel stored outside mounted dispenser in employee's restroom. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

Follow-up By 06/26/2025

Note: Hand wash station at cooks line and warewash station on opposite side of wall. Easy access to both hand wash station.

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

Inspector Observations: Found several containers and bags of food stored on floor in prep area and walk-in-cooler. [CA] Food shall be stored a minimum of 6 inches off floor.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Found a bowl without handle used to dispense bulk goods in dry storage room. [CA] Provide scoops with handles.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Found soiled wiping sitting on cutting board. [CA] Store soiled wiping cloth in sanitizer bucket when not in use.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: 1. Found personal items stored next to food items on dry storage rack. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.
2. Found a hole in wall under warewash sink. [CA] Seal all holes, gaps and crevices to prevent entrance and harborage of vermin.

Performance-Based Inspection Questions

OFFICIAL INSPECTION REPORT

Facility FA0206904 - PHO LUC LAC	Site Address 1705 BRANHAM LN B-3, SAN JOSE, CA 95118	Inspection Date 06/23/2025
Program PR0304183 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HA TRAN	Inspection Time 10:45 - 12:30

Needs Improvement - Proper cooking time & temperatures.
 Needs Improvement - Proper hot and cold holding temperatures.
 Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
chlorine	warewash	100.00 PPM	
raw meat	2 door reach in	41.00 Fahrenheit	
fresh noodles	counter near cooks line	63.00 Fahrenheit	for less than 4 hours. COS-relocate to refrigeration unit.
beverage	3 door reach in	40.00 Fahrenheit	
chicken	2 door cold top	44.00 Fahrenheit	diligent prep
pork/shrimp spring rolls	on top of ice machine	71.00 Fahrenheit	for less than 4 hours. COS-relocate to refrigeration unit.
grilled shrimp	counter @ cooks line	111.00 Fahrenheit	for less than 15 min. COS- to recook PHFs to a minimum of 145F.
slice tomato	2 door cold top	52.00 Fahrenheit	diligent prep
cha lua	2 door cold top	44.00 Fahrenheit	diligent prep
bo vien	2 door cold top	41.00 Fahrenheit	
beef	walk-in	41.00 Fahrenheit	
meat	2 door upright freezer	15.80 Fahrenheit	
soup	prep area	145.00 Fahrenheit	process of cooling
bean sprouts	counter near cooks line	73.00 Fahrenheit	for less than 4 hours. COS-relocate to refrigeration unit.
raw beef	2 door cold top	33.00 Fahrenheit	
shell eggs	counter near cooks line	61.00 Fahrenheit	for less than 4 hours. COS-relocate to refrigeration unit.
chlorine	dish machine	0.00 PPM	not actively using at time of inspection. When in use, ensure chlorine concentration at a minimum of 50ppm.
marinated meat	2 door reach in	46.00 Fahrenheit	diligent prep
ambient	chest freezer	-5.30 Fahrenheit	
grilled pork	counter @ cooks line	126.00 Fahrenheit	for less than 15 min. COS- to recook PHFs to a minimum of 145F.
rice	counter near cooks line	60.00 Fahrenheit	for less than 4 hours. COS-relocate to refrigeration unit.
bean sprouts	dollie near server station	55.00 Fahrenheit	for less than 4 hours. COS-relocate to refrigeration unit.
tendons	walk-in	41.00 Fahrenheit	

Overall Comments:

A follow up inspection shall be conducted.

******Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.******

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 **7/7/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0206904 - PHO LUC LAC	Site Address 1705 BRANHAM LN B-3, SAN JOSE, CA 95118	Inspection Date 06/23/2025
Program PR0304183 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HA TRAN	Inspection Time 10:45 - 12:30

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: Trung Nguyen
Manager

Signed On: June 23, 2025