

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 FA0260735 - PHO TAU BAY		Site Address 3005 SILVER CREEK RD 168, SAN JOSE, CA 95121		Inspection Date 10/24/2025	
Program PR0382245 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HA, DUNG		Inspection Time 10:50 - 11:50
Inspected By MARCELA MASRI	Inspection Type FOLLOW-UP INSPECTION		Consent By JACQUELINE HA		

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
FISH CAKE	SERVICE REFRIGERATOR	40.00 Fahrenheit	
EGGS	REACH IN REFRIGERATOR	41.00 Fahrenheit	
MEAT	SERVICE REFRIGERATOR	39.00 Fahrenheit	

Overall Comments:

FOLLOW UP INSPECTION FROM 10-22-25 IN WHICH THE SHELLED EGGS WERE FOUND AT 76F STORED ON THE COUNTER IN THE KITCHEN. THE BEAN SPROUTS WERE FOUND AT 70F STORED ON THE COUNTER IN THE KITCHEN. AND THE FISH CAKE WAS FOUND AT 54F STORED ON THE TOP OF THE INSERTS IN THE SERVICE REFRIGERATOR.

THE TAPIOCA PEARLS WERE ALSO FOUND WITHOUT A TIME MARKER FOR THE USAGE OF TIME AS A PUBLIC HEALTH CONTROL.

THE YOGURT WAS MADE ON THE PREMISES AS WELL.

FINDINGS: THESE VIOLATIONS WERE CORRECTED.

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 **11/7/2025**. 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.

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: JACQUELINE HA
 MANAGER

Signed On: October 24, 2025