

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 12/16/2022	
Program PR0302686 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BLUE PEPPER INC.		Inspection Time 10:00 - 12:00
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By TRAN	FSC Not Available		

Placard Color & Score GREEN 74

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						S
K07 Proper hot and cold holding temperatures		X		X			S
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						
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		S
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	X	
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	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
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		

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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: FOUND THE BEAN SPROUTS AT 67F IN THE KITCHEN. [CA] POTENTIALLY HAZARDOUS FOOD MUST BE HELD AT 41F OR BELOW. THE FOOD HAD BEEN OUT FOR LESS THAN 2 HRS PER OPERATOR. ICE WAS ADDED TO THE CONTAINER.

Minor Violations

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

Inspector Observations: THIRD TIME VIOLATION

FOUND NO FOOD SAFETY CERTIFICATE FOR MANAGERS. [CA] WITHIN 2 WEEKS PROVIDE FOOD SAFETY CERTIFICATE OR PROOF OF CLASS REGISTRATION.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: FOUND WASTE WASTER IN THE MOP BUCKET. [CA] DISCARD THE WASTE WATER IN A SANITARY SEWER.

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: FOUND A LARGE OPEN BAG OF SUGAR IN THE DRY STORAGE AREA. [CA] ONCE OPENED, TRANSFER THE CONTENTS IN A FOOD GRADE WASHABLE CONTAINER WITH A LID AND LABEL.

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

Inspector Observations: FOUND THE WORKING CONTAINER FOR SUGAR STORED ON THE FLOOR IN THE DRY STORAGE ROOM. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

FOUND FOOD IN CONTAINERS STORED ON THE FLOOR OF THE WALK IN COOLER AND FREEZER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND GREASE ACCUMULATION ON THE FRONT OF THE STOVE UNDER THE HOOD. [CA] CLEAN THIS AREA MORE OFTEN.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: MISSING THE FAN COVERS IN THE WALK IN COOLER AND WALK IN FREEZER. [CA] PROVIDE THE FAN COVERS.

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

Inspector Observations: FOUND WIPING CLOTHS STORED ON THE FOOD PREPARATION COUNTERS THROUGHOUT THE FACILITY. [CA] KEEP THE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE 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: FOUND THE MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

THERE IS EXCESSIVE CLUTTER OF TOOLS AND OTHER NON ESSENTIAL TOOLS FOR THE RESTAURANT. [CA] REMOVE THE TOOLS AND OTHER CLUTTER ITEMS.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
MILK	FRONT SERVICE REFRIGERATOR	40.00 Fahrenheit	
BEAN SPROUTS	WALK IN COOLER	41.00 Fahrenheit	
EGGS	REACH IN REFRIGERATOR	41.00 Fahrenheit	
BEAN SPROUTS	CONTAINER IN KITCHEN	67.00 Fahrenheit	
NOODLES	SERVICE REFRIGERATOR	41.00 Fahrenheit	
CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
CHICKEN	WALK IN FREEZER	9.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
HOT WATER	2 COMPARTMENT SINK	120.00 Fahrenheit	

Overall Comments:

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 **12/30/2022**. 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: TRAN
OWNER
Signed On: December 16, 2022