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	Site Address	Inspection Date
FA0206950 - PHO WAGON	1712 MERIDIAN AV I, SAN JOSE, CA 95124	02/17/2021
Program	**Owner Name**	**Inspection Time**
PR0305485 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	PHO WAGON LLC	14:05 - 14:50
Inspected By	**Inspection Type**	**Consent By** / **FSC**
THAO HA	ROUTINE INSPECTION	MARY NGUYEN / Julie Ghajar 5/04/2024

Placard Color & Score
GREEN
92

RISK FACTORS AND INTERVENTIONS		IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						
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						
K07	Proper hot and cold holding temperatures			X	X			
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						
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		
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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		
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Wontons observed to be placed on prep unit above cold inserts. Wontons measured to be 46F.
[CA] PHFs shall be held at 41°F or below or at 135°F or above. Keep PHFs inside prep unit reach in portion or inside the cold holding inserts.
[COS]Operator moved wontons into prep unit reach in porition.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Boiled chicken in closed plastic container measured to be 129F in walk in. Per operator chicken was cooked and quickly rinsed and placed in walk in about 20 minutes prior.
[CA] Properly cool PHF's using shallow metal containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids, and leave uncovered or loosely covered to allow rapid cooling.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 3-comp sink valve to switch from nozzle spray to faucet observed to be broken.
[CA] Repair plumbing fixture and maintain in clean and good repair.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Raw beef	Walk in	39.00 Fahrenheit	
BOiled chicken breast	Walk in	129.00 Fahrenheit	
Pulled chicken	Soup cooklien prep unit	41.00 Fahrenheit	
Warm water	handwash sinks	100.00 Fahrenheit	
Pork skewers	Grill cookline prep unit	41.00 Fahrenheit	
Tofu	2 door upright cooler by side room	41.00 Fahrenheit	
Shrimp	1 door prep unit	42.00 Fahrenheit	
Bean sprouts	1 door prep unit	40.00 Fahrenheit	
Milk	1 glass door cooler	40.00 Fahrenheit	
Chlorine	under counter dishwasher	100.00 Fahrenheit	
Broth	Walk in	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Fired Tofu	Grill cookline prep unit	83.00 Fahrenheit	Per operator deep fried about 30-40 minutes prior.
Wontons	Soup cooklien prep unit	45.00 Fahrenheit	
Bean sprouts	2 door upright cooler by walk in	41.00 Fahrenheit	

Overall Comments:

Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.

Social Distancing protocols were looked at and discussed with operator.

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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 **3/3/2021**.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: Mary Nguyen
No signature due to COVID19

Signed On: February 18, 2021