

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 FA0250669 - PHO 90 DEGREE		Site Address 222 GREAT MALL DR, MILPITAS, CA 95035	Inspection Date 06/23/2026
Program PR0361013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name GM PHO 90 DEGREE CORP	Inspection Time 16:20 - 17:30
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By TIN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/09/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 06/23/2026

Cited On: 06/16/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

This violation found not in compliance on 06/23/2026. See details below.

Cited On: 06/23/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Chicken broth measured between 73F and 75F while maintained in a medium-sized stock pot on the floor of the walk-in cooler. Per staff, it had finished cooking at approximately 8:00AM this morning, been left out, then placed into the walk-in cooler and maintained inside to cool down. Current time of inspection was 4:40PM.

Chicken broth measured between 121F and 125F while maintained in a large stock pot on a rolling dolly in the walk-in cooler. Per staff, it had finished cooking at approximately 8:00AM this morning, been left out, then placed into the walk-in cooler and maintained inside to cool down. Current time of inspection was 4:40PM.

Chicken bone soup measured between 44F and 45F while maintained in a plastic 5-gallon soy sauce bucket kept covered with plastic wrap on the floor of the walk-in cooler. Per staff, it had finished cooking yesterday and had been maintained in the walk-in cooler overnight to cool down.

Beef ribs measured 48F while maintained in a plastic tub kept tightly covered with plastic wrap on a shelf in the walk-in cooler. Per staff, beef ribs had finished cooking at 10:00AM this morning and placed into the walk-in cooler to cool down. Current time of inspection was 4:40PM.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] All items were voluntarily condemned and discarded due to improper cooling.

**Note: Discussed cooling procedures and methods with staff. Consider utilizing ice wands given that sinks are insufficient in size to accommodate the larger sized stock pots.*

Cited On: 06/16/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 06/23/2026

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Minor Violations

Cited On: 06/16/2026

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 06/23/2026

Cited On: 06/16/2026

K14 - 3 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

Compliance of this violation has been verified on: 06/23/2026

Cited On: 06/16/2026

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Compliance of this violation has been verified on: 06/23/2026

Cited On: 06/16/2026

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

Compliance of this violation has been verified on: 06/23/2026

Measured Observations

Item	Location	Measurement	Comments
bean sprouts	prep cooler - right of kitchen entrance	40.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
frozen beef intestine	walk-in freezer	8.00 Fahrenheit	
pork blood	prep cooler - right cook-line - middle	40.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
raw beef	prep cooler - right cook-line - far left	41.00 Fahrenheit	
ambient	prep cooler - left cook-line	40.00 Fahrenheit	
raw shell eggs	upright cooler - left cook-line	40.00 Fahrenheit	
empress chicken	prep cooler - right cook-line - middle	40.00 Fahrenheit	
ambient	prep cooler - right of kitchen entrance	36.00 Fahrenheit	
beef tripe	walk-in cooler	39.00 Fahrenheit	

Overall Comments:

On-site for a second, billable follow-up inspection after facility earned a conditional pass during the last two inspections conducted.

Compliance of the following has been verified:

K07M: Improper hot and cold holding temperatures:

- All potentially hazardous foods measured at 41F or below, or at 135F or above. Refrigeration has been repaired to maintain at 41F or below.

K13M: Food adulterated/cross-contaminated:

- No cross contamination observed at time of inspection. Discussed separation and protection of food during storage with staff.

K05m: Hands not clean/improperly washed:

- No hand washing violations observed. Discussed hand washing procedures and scenarios with multiple staff members present.

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K14m: Food contact surfaces unsanitized:

- Chlorine sanitizer measured 50 ppm in the mechanical dishwasher

K24m: Person in charge not present/performing duties:

- A designated person in charge was on-site and performing managerial duties.

K35m: Equipment not in good repair:

- Refrigeration units have been repaired to hold at 41F or below.

Compliance of the following was not verified:

K09M: Improper cooling

- See violation above.

Facility has been issued one major violation.

Facility issued a Green "Pass".

Facility will be billed for this second follow-up inspection.

Continue to work on the violations cited during the last routine inspection and follow-up inspections.

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 7/7/2026. 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: Phuc
PIC
Signed On: June 23, 2026