

# 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<br>FA0258617 - PHO JOHN                                         |                                       | Site Address<br>960 STORY RD, SAN JOSE, CA 95122 | Inspection Date<br>08/05/2025    |
| Program<br>PR0378776 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                       | Owner Name<br>THINH PHUC NGUYEN & HIE            | Inspection Time<br>15:30 - 16:30 |
| Inspected By<br>HINA WYNE                                                | Inspection Type<br>LIMITED INSPECTION | Consent By<br>HIEP PHAN                          |                                  |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

No major violations were observed during this inspection.

#### Minor Violations

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

**Inspector Observations: PROVIDE SOAP DISPENSER FOR BOTH RESTROOMS.**

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

**Inspector Observations: KEEP FOOD 6 INCHES OFF FLOOR INSIDE THE WALK IN COOLER AND IN THE DRY STORAGE AREA.**

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: REMOVE TWO NON COMMERCIAL MICROWAVE- INVERTER FROM THE FACILITY. CARDBOARD BOXES CAN NOT BE USED TO LINE SHELVING.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: REPLACE BURNED OUT BULBS FOR EXHAUST HOOD. REPLACE TUBE LIGHTS IN THE JANITORIAL SINK AREA.**

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: FIX LEAKAGE FOR THE HOT WATER BOILER. FIX LEAKAGE FROM THE FAUCET AT THE WOK COOK LINE. FIX STANDING WATER PROBLEM BEHIND THE ICE MACHINE.**

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: POT AND PANS CANNOT BE LEFT OUTSIDE IN THE BACKYARD. JANITORIAL SINK SHALL BE ACCESSIBLE AND PROVIDE RACK TO HAND MOPS. REMOVE ICE MACHINE FROM THE JANITORIAL AREA BECAUSE IT IS MAKING IT HARD TO CLEAN THE AREA.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: CLOSE THE CEILING PANEL ABOVE THE HOT WATER HEATER. CLOSE OPENING AROUND THE ANSUL PIPES GOING IN THE CEILING.**

#### Performance-Based Inspection Questions

N/A

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## Measured Observations

| Item               | Location                             | Measurement       | Comments |
|--------------------|--------------------------------------|-------------------|----------|
| CHLORINE SANITIZER | DISHWASHER                           | 50.00 PPM         |          |
| PORK SKIN          | PREP COOLER 2                        | 40.00 Fahrenheit  |          |
| HOT WATER          | PRESSURE SPRAY AT 3 COMP             | 120.00 Fahrenheit |          |
| HOT WATER          | FOOD PREP SINK                       | 120.00 Fahrenheit |          |
| PASTA              | WALK IN COOLER                       | 40.00 Fahrenheit  |          |
| HOT WATER          | JANITORIAL SINK WITH SPRAY<br>NOZZLE | 120.00 Fahrenheit |          |
| HOT WATER          | HANDWASHING RESTROOM                 | 100.00 Fahrenheit |          |
| MEAT BALLS         | FREEZER                              | 10.00 Fahrenheit  |          |
| HOT WATER          | 3 COMP SINK                          | 120.00 Fahrenheit |          |
| PENUT OIL          | PREP COOLER 1                        | 40.00 Fahrenheit  |          |
| HOT WATER          | HAND WASHING KITCHEN                 | 100.00 Fahrenheit |          |

## Overall Comments:

**NOTE: OWNER IS PLANNING TO BUILD A STORAGE SHED IN THE BACK YARD. MUST CONTACT PLAN CHECKER FOR THE REQUIREMENTS. PLAN CHECK IS REQUIRED FOR THE STORAGE SHED.**

### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME: PHO JOHN**

**NEW OWNER: THINH PHUC NGUYEN, HIEP HUU PHAN**

**The applicant has completed the facility evaluation application process for an Environmental Health Permit.**

**The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.**

**The Environmental Health Permit will be effective: 09/01/2025 - 08/31/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.**

**An official permit will be mailed to the address on file and shall be posted in public view upon receipt.**

**\*Structural Review inspection conducted on 08/05/2025**

**\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **8/19/2025**. 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.

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## 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 |



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**Received By:** HIEP PHAN  
OWNER  
**Signed On:** August 05, 2025