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
FA0213307 - EAT MORE PHO	1066 E EL CAMINO REAL, SUNNYVALE, CA 94087	05/06/2025
Program	**Owner Name**	**Inspection Time**
PR0300416 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	EAT MORE PHO	11:15 - 13:30
Inspected By	**Inspection Type**	**Consent By**
SUKHREET KAUR	LIMITED INSPECTION	TIFFANY

Placard Color & Score

GREEN

N/A

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: Ambient temperature front upright beverage refrigerator measured at 46F.
[CA] PHFs shall be held at 41°F or below or at 135°F or above.

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

Inspector Observations: Observed food containers stored directly on floor in walk in freezer.
[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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: Observed use of cardboard as shelf liner.
[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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: Observed use of grocery bags to store food.
[CA] Use approved and food grade material to store food.

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: Observed small gaps at the back door of the facility.
[CA] Close any gaps to prevent vermin entry.

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

Inspector Observations: Observed broken coving in walk in cooler near walk in door freezer and near warewash area for the entryway that exits towards lobby.
[CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Observed accumulation of dust, dirt and grime on kitchen ceiling and ceiling vents.
[CA] Ceiling vents shall be kept clean and in good repair. Clean the ceiling and maintain in good condition.

Observed accumulation of debris under and on side of racks.
[CA] Clean the floors and maintain in good condition.

K48 - 2 Points - Plan review unapproved; 114380

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Follow-up By
05/27/2025

Inspector Observations: Observed a two compartment sink in the facility.
[CA] Facility shall install a three compartment sink to comply with current cal code.
[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Until the three compartment sink is not installed, provide SOPs (Standard Operating Procedure) on how dishes will be washed, rinsed and sanitized.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Two compartment sink	120.00 Fahrenheit	
Ambient	Walk in cooler	41.00 Fahrenheit	
Ambient	Two door refrigerator	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Ambient	Walk in freezer	3.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION
NEW FACILITY NAME: EAT MORE PHO
NEW OWNER: EAT MORE PHO (A CALIFORNIA CORPORATION)

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

The permit category for this facility is FP14. An invoice for the permit fee in the amount of $$1,723.00 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: 06/01/2025- 05/31/2026. 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 05/06/2025.***

****Permit condition: Facility currently has a vent dish machine without a hood. If the dish machine is replaced, plan check for a vent less hood will required.***

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

PROVIDE PLANS TO INSTALL A THREE COMPARTMENT SINK BY 5/27/2025. PROVIDE PLANS AT DEHWEB@DEH.SCCGOV.ORG
PROVIDE SOPs (STANDARD OPERATING PROCEDURE) FOR WASHING DISHES IN TWO COMPARTMENT SINK BY 5/27/2025.
PROVIDE SOPs TO SUKHREET.KAUR@DEH.SCCGOV.ORG

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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 **5/20/2025**.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: THUC V NGO
OWNER

Signed On: May 06, 2025