

# 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>FA0271044 - PHO 90 DEGREES                                    | Site Address<br>999 STORY RD 9090, SAN JOSE, CA 95122 | Inspection Date<br>07/29/2026    |
| Program<br>PR0408946 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>BUI, NGOC                               | Inspection Time<br>17:10 - 18:00 |
| Inspected By<br>MAMAYE KEBEDE                                             | Inspection Type<br>FOLLOW-UP INSPECTION               | Consent By<br>NGOC BUI           |

Placard Color & Score

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

### Comments and Observations

#### Major Violations

Cited On: 07/23/2026

K05 - 8 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: 07/28/2026**

Cited On: 07/23/2026

K14 - 8 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, 114125(b), 114141

**Compliance of this violation has been verified on: 07/28/2026**

Cited On: 07/23/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 07/29/2026**

Cited On: 07/28/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 07/29/2026**

#### Minor Violations

N/A

#### Measured Observations

| Item        | Location               | Measurement       | Comments |
|-------------|------------------------|-------------------|----------|
| Hot water   | Three compartment sink | 125.00 Fahrenheit |          |
| Chlorine    | Mechanical dishwasher  | 50.00 PPM         |          |
| Ambient air | Walk-in cooler         | 34.00 Fahrenheit  |          |

#### Overall Comments:

**Note: 1. This is a second follow-up inspection to the routine inspection that was conducted on 07/23/2026. The restaurant was closed due to cockroach infestation. The owner has hired a pest control company, and the company has conducted multiple interventions. During the time of this inspection, no live or dead cockroach were observed during the time of this inspection. The structural and operational deficiencies that contribute to the cockroach infestation are corrected. During the time of this inspection, no live or dead cockroach were observed during the time of this inspection. Therefore, the facility is open for service.**

**2. Since this is a second follow-up inspection, the owner shall be billed an invoice in the amount of \$282.00 a charge for this follow-up inspection.**

### FACILITY RE-OPENED / PERMIT REINSTATED

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 **8/12/2026**. 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.

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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: Ngoc Bui  
Owner  
Signed On: July 29, 2026