

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 06/16/2026
Program PR0361013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name GM PHO 90 DEGREE CORP	Inspection Time 16:20 - 17:25
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By TIM	

Placard Color & Score

YELLOW
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)

This violation found not in compliance on 06/16/2026. See details below.

Cited On: 06/16/2026

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

Inspector Observations:

At a metal storage rack adjacent to the ice machine, bean sprouts measured 68F while maintained in a tub out of temperature control. Per staff, bean sprouts had been removed from refrigeration 2 hours prior.

At the prep cooler at the left-side cook-line, raw shrimp measured 63F and sliced tomatoes measured 77F while maintained in containers on top of covered inserts. Per staff, items removed from refrigeration 2.5 hours prior.

At the back kitchen area, observed a 5 quart container of bean sprouts that measured 68F maintained out of temperature control on a wooden stool. Per staff, bean sprouts had been removed from refrigeration 3 hours prior. In a box on a dunnage rack near the dishwashing area, rice noodles measured 77F. Per staff, rice noodles had been delivered 4.5 hours prior and maintained in ambient.

In the prep cooler to the right of the entrance to the kitchen, bean sprouts measured 53F, coconut shrimp measured 52F, and egg rolls measured 52F. Per staff, items had been placed into the unit less than 2 hours prior. Ambient of the unit measured 51F via probe.

At the right cook-line, on a countertop, raw shell eggs measured 80F maintained out of temperature control. Per staff, removed from refrigeration 3 hours prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Rice noodles were voluntarily discarded. All other potentially hazardous foods relocated to working refrigeration units. Discontinue the use of the prep cooler to the right of the entrance of the kitchen until it is capable of maintaining potentially hazardous foods at 41F or below.

Cited On: 06/16/2026

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

Inspector Observations:

On a prep table at the left-side cook-line, two large containers of pork broth measured 94F. Per staff, they had been cooked and removed from the stove approximately 4.25 hours prior, and had been cooling in ambient since.

Follow-up By
06/19/2026

[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] Pork broth was voluntarily discarded due to improper cooling.

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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

Inspector Observations:

Two raw shell eggs observed stored on top of and in direct contact with chopped celery in a metal insert in the prep cooler at the left-side cook-line.

Follow-up By
06/19/2026

[CA] Food shall be separated and protected from cross contamination.

[COS] Celery was voluntarily discarded due to cross contamination.

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)

Inspector Observations:

Employee observed handling a tub of raw beef, then proceeded to begin cooking at the cook-line. No direct contamination observed.

Follow-up By
06/19/2026

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) After using the toilet room.**
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.**
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled equipment or utensils.**
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
- (8) When switching between working with raw food and working with ready-to-eat food.**
- (9) Before initially donning gloves for working with food.**
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.**
- (11) After engaging in other activities that contaminate the hands.**

[COS] Employee was instructed to wash hands.

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, 114125(b), 114141

Inspector Observations:

Chlorine sanitizer measured 25 ppm in the mechanical dishwasher while not in active use.

Follow-up By
06/19/2026

[CA] Maintain chlorine in mechanical dishwasher at 50 ppm.

Cited On: 06/16/2026

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

Inspector Observations:

Manager was not present. Per employees, the manager left about an hour prior.

Follow-up By
06/19/2026

[CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.

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

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Inspector Observations:

Ambient of the prep cooler to the right of the kitchen entrance measured 51F via probe.

Follow-up By
06/19/2026

[CA] Refrigeration shall be capable of maintaining at 41F or below.

Measured Observations

Item	Location	Measurement	Comments
ambient	prep cooler - right of kitchen entrance	51.00 Fahrenheit	
ambient	prep cooler - left side cook-line	40.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	25.00 PPM	
ambient	walk-in cooler	37.00 Fahrenheit	
cooked beef	grill	196.00 Fahrenheit	final cook temp
chicken broth	walk-in cooler	39.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted.

*Compliance of cited major violations was not verified.
See violation text above.*

Facility has been re-issued an additional conditional pass during this follow-up inspection.

An additional follow-up inspection will be conducted in the next 1 to 5 business days to verify compliance with all of the cited major violations.

Facility will be billed for the next follow-up inspection.

Subsequent follow-up inspections after the first shall be billed at \$282/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

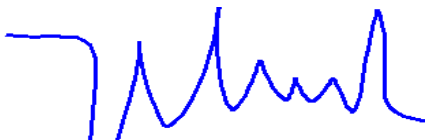
The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

Pho 90 San Jose Manager, Phuc, arrived on-site at the end of the inspection to discuss violations and corrections.

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 **6/30/2026**. 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 16, 2026