

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 FA0254377 - PHO GA AN NAM		Site Address 740 STORY RD 8, SAN JOSE, CA 95122	Inspection Date 07/25/2023
Program PR0370995 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name 3T INC	Inspection Time 11:00 - 11:50
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By DIEP N.	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 07/21/2023

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

Compliance of this violation has been verified on: 07/25/2023

Cited On: 07/25/2023

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

Inspector Observations: Numerous tubs of cooked chicken and beef maintained at the cook line maintained in inadequate ice baths. PIC stated that items is cooked and is usually served to customer within one to two hours, even faster during the lunch rush. Ice was only in contact with the bottom of the aluminum containers holding the PHF items and/or PHF items were cover with a bag of ice on top.

Bean sprouts in water maintained at the top inserts of the food preparation refrigerator across from the cook line measured between 50F to 56F. Bean sprouts above stored above the load limit of the refrigerator/container. PIC stated that the customers usually request that the bean sprouts are cooked.

Container of raw shelled eggs maintained at the food preparation table adjacent to the cook line measured at 70F. PIC stated that eggs were kept out to prepare an order.

Case of raw shelled eggs maintained out in ambient temperature by the entrance into the dry storage room. PIC stated that eggs were just delivered.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Instructed PIC to obtain larger containers for ice baths so that ice reaches up to the sides of the containers holding PHF items. Eggs were relocated into the refrigerators to immediately cool. Ice was added to the container of bean sprouts maintained at the cook line.

Cited On: 07/21/2023

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, 14125(b), 114141

Compliance of this violation has been verified on: 07/25/2023

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Sticky rice	Rice warmer	151.00 Fahrenheit	
Cooked pork blood	Crock pot	143.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Raw chicken	Three-door upright refrigerator	40.00 Fahrenheit	
Cooked chicken	Cook line	172.00 Fahrenheit	Not yet finished cooking
Bean sprouts	Merchandiser refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Undercounter dish machine	50.00 PPM	

OFFICIAL INSPECTION REPORT

Facility FA0254377 - PHO GA AN NAM	Site Address 740 STORY RD 8, SAN JOSE, CA 95122	Inspection Date 07/25/2023
Program PR0370995 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name 3T INC	Inspection Time 11:00 - 11:50

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 7/21/2023.
- Facility has corrected the following:
 - K14M - Food contact surfaces unclean and unsanitized:
 - Ice machine observed clean.
 - Sanitizing concentration at the undercounter dish machine measured at the minimum required concentration.
- Facility still needs to address:
 - K07M - Improper hot and cold holding temperatures.
 - Facility is maintaining PHF items on ice bath, however, ice baths observed to be inadequate.
 - See other observed violations above.
 - Considering using time as a public health control (TPHC) - When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.
- Facility has earned a pass placard.
- Continue to address violations noted on follow-up and routine inspection reports.

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 **8/8/2023**. 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: Jason Le
Manager
Signed On: July 25, 2023