

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 FA0211179 - PHO GA NHA		Site Address 930 STORY RD, SAN JOSE, CA 95122	Inspection Date 04/24/2026
Program PR0303945 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TRAN SPECIALTY FOODS IN	Inspection Time 14:00 - 14:30
Inspected By HAYLEY MENTZ	Inspection Type LIMITED INSPECTION	Consent By HWAN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: 1. Boiled chicken in prep insert was measured at 55F. Per PIC it was taken out within the last two hours for lunch rush.

2. Bean sprouts found in front service area and back prep area measuring at 60F. Per PIC, they were removed from refrigeration for lunch rush 2 hours prior.

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

[COS] Chicken and bean sprouts were placed back into walk-in

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Placing lids on cooked chicken before fully cooled and placing in walk-in to cool. Discussed with PIC to not place lids until items are fully cooled.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Several flies swarming around frozen chicken prep.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: 1. Several frozen ducks defrosting in standing water in a barrel.
2. Per PIC, frozen chicken is thawed by sitting out.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Unshelled raw eggs stored above sliced tomatoes in walk-in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations: Crates of onions stored directly on floor and placed on a garbage can.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination and away from refuse receptacles.

OFFICIAL INSPECTION REPORT

Facility FA0211179 - PHO GA NHA	Site Address 930 STORY RD, SAN JOSE, CA 95122	Inspection Date 04/24/2026
Program PR0303945 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TRAN SPECIALTY FOODS INC.	Inspection Time 14:00 - 14:30

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

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: Several items in walk-in stored in grocery bags.

[CA] Use food grade plastic bags to store food in.

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: Back left wide open to facility.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

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

Inspector Observations: Floors are heavily accumulated with grease and debris.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper reheating procedures for hot holding.

Measured Observations

Item	Location	Measurement	Comments
raw chicken	prep area	36.00 Fahrenheit	diligent prep
plated cooked chicken	cookline	165.00 Fahrenheit	
raw unshelled eggs	walk-in	41.00 Fahrenheit	
boiled chicken	walk-in	41.00 Fahrenheit	
raw whole chicken	back prep area	38.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
warm water	handwash sink	100.00 Fahrenheit	
bean sprouts	front service area	60.00 Fahrenheit	
broth	cookline	200.00 Fahrenheit	
raw chicken	walk-in	38.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
tomato	walk-in	40.00 Fahrenheit	
cooked chicken	kitchen	60.00 Fahrenheit	diligent prep

Overall Comments:

This inspection was conducted in conjunction with CO0159475

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 **5/8/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0211179 - PHO GA NHA	Site Address 930 STORY RD, SAN JOSE, CA 95122	Inspection Date 04/24/2026
Program PR0303945 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TRAN SPECIALTY FOODS INC.	Inspection Time 14:00 - 14:30

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:

Signed On: April 24, 2026

Comment: phone interview