

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0250920 - PHO HOA & JAZEN TEA		Site Address 3147 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 09/02/2024	
Program PR0364165 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SILICON VALLEY RESTAURA		Inspection Time 12:35 - 14:55
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By VU QUOC	FSC Quoc Vu 11/20/24		

Placard Color & Score
GREEN
85

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible			X	X			
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods			X	X			
K10 Proper cooking time & temperatures					X		
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized			X	X			
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods	X						
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		X
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink in kitchen area observed to have broken paper towel dispenser. Paper towels are on countertop near by. [CA] Provide paper towel dispenser and keep fully stocked.

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

Inspector Observations: Large container of soup measured to be 134F. Per employee soup was made about 1 hour prior and ice paddle was added. [CA] When cooling PHFs, spread food out in shallow layer or into smaller containers. Ensure frequent stirring to cool liquid. [COS] Employee split large pot into 3 smaller containers and placed all 3 containers into walk in freezer and stirred pot.

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, 14125(b), 114141

Inspector Observations: Chlorine in upright dishwasher measured to be less than 50ppm and more than 10ppm. Chlorine well observed to be low. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [COS] Chlorine well was refilled and machine was primed.

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: Some bulk foods container observed to be missing lid. [CA] Provide lid for bulk food containers to prevent contamination.

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: Scoops observed to be stored with handles in bulk rice and in powders and toppings in boba area. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping cloth observed to be left out on countertop between uses. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Milk	2-door under counter cooler	39.00 Fahrenheit	
Cooked shrimp	Ice bath	49.00 Fahrenheit	Per operator cooked about 45 minutes ago and peeled into ice bath.
Cooked bones and meat	Walk in cooler	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Pudding	Front prep cooler	40.00 Fahrenheit	
Pho broth	On stove	162.00 Fahrenheit	
Raw shrimp	walk in cooler	40.00 Fahrenheit	
Broth	Walk in cooler	41.00 Fahrenheit	
Raw chicken	Walk in cooler	40.00 Fahrenheit	
Raw eggs	Cookline prep cooler Left	38.00 Fahrenheit	
Chlorine	Upright dishwasher	10.00 Fahrenheit	
Popping boba	Front prep cooler	41.00 Fahrenheit	
Tripe	Cookline prep cooler Right	41.00 Fahrenheit	
Marinated pork	Cookline prep cooler Left	38.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Boiled pork	Side prep cooler	40.00 Fahrenheit	
Meat balls	Cookline prep cooler Right	41.00 Fahrenheit	
Bean sprouts	Ice bath	37.00 Fahrenheit	
Bean sprouts	Side prep cooler	41.00 Fahrenheit	
Pho broth	Shelf in dry storage room	134.00 Fahrenheit	

Overall Comments:

Reminder: FSC expires in a few months. Facility shall keep valid FSC at all times and renew FSCs.

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 **9/16/2024**. 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: Vu Quoc
PIC

Signed On: September 02, 2024