

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 FA0205274 - PHO & BANH MI D3		Site Address 1007 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 01/22/2026	
Program PR0303016 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NT SATA LLC		Inspection Time 11:40 - 13:25
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By CHIEN PATTERSON	FSC Not Available		

Placard Color & Score
GREEN
72

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						S
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						S
K06 Adequate handwash facilities supplied, accessible			X	X			S
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	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				
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	X	
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
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		X
K45 Floor, walls, ceilings: built, maintained, clean		X
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

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

Inspector Observations: On the countertop at the front counter, measured bean sprouts at 60F. Per operator, bean sprouts are stored on the counter for use during the lunch service and has been stored for an hour.

[CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. Potentially hazardous foods maintained by time shall be time labeled/marked when removed from temperature control, and served within 4 hours or discard.

[SA] Operator placed a time label on the bean sprouts and to be served within 3 hours or discard.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food handler cards and food manager's certificate were unavailable upon request.

[CA] Ensure

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

Inspector Observations: At the drink prep area, observed a lack of hand soap and paper towels. Observed nearby handwash station in the kitchen area stocked with hand soap and paper towels.

[CA] Ensure all handwash stations are stocked with hand soap and paper towels to allow for proper handwashing.

[SA] Operator placed a bottle of dish soap and single sheet paper towels at the drink prep handwash station.

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: At the warewash machine, measured chlorine sanitizer at 25 PPM.

[CA] Ensure chlorine sanitizer at the warewash machine is maintained at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment.

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

Inspector Observations: In the dry storage room, observed dried rodent droppings and evidence of previously gnawed packaging left in a cardboard box of tea leaf bags. At the drink prep counter, observed rodent droppings on the back left corner, below the handwash sink.

[CA] Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Seal all openings that provide and entrance for vermin. Contact pest control to provide service for facility as necessary.

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: In the walk-in refrigerator, observed raw chicken stored above containers of vegetables and cooked meats.

[CA] Ensure raw meats are stored on the shelving from the bottom in the following order: raw chicken, raw shelled eggs, raw beef, raw pork, raw seafood.

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

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Inspector Observations: *In the dry storage room, observed open food grade containers of dry food including sugar, salt, and starch. In the dry storage room, observed open bags of dry food stored in the area.*

[CA] *Ensure all open bags of dry food are transferred to or stored in a food grade container and covered with a fitted lid. All food containers shall be kept covered when not in immediate use.*

In the dry storage room, observed rice and other food items stored on the floor.

[CA] *Ensure all food is stored at least 6" off the floor on approved shelving.*

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: *In the dining area, observed open and warped ceiling covers that may provide an entrance for vermin. In the kitchen area, across from the mop sink, observed an open vent cover that may provide an entrance for vermin. Observed the front door, and the drive-thru window left open.*

[CA] *Ensure all gaps and holes are repaired and sealed to prevent an entrance for vermin. Keep windows and doors closed to prevent an entrance for vermin.*

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

Inspector Observations: *Underneath the warewash machine, observed accumulation of debris and food debris.*

[CA] *Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

N/A

Overall Comments:

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 **2/5/2026**. 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: CHIEN PATTERSON
SUPERVISOR

Signed On: January 22, 2026