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 FA0204790 - PHO BANH MI		Site Address 405 UNIVERSIT	Y AV, PALO ALTO, CA 943	Inspection Date 01/12/2023	Placard Color & Score
Program PR0302970 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC		•	Owner Name	Inspection Time 10:00 - 11:00	GREEN
Inspected By	Inspection Type	Consent By	LUONG, MY	10.00 - 11:00	N/A
LAWRENCE DODSON	FOLLOW-UP INSPECTION	PAUL CAO			
	-				
	C	omments and	Observations		
<u> Major Violations</u>					
Cited On: 01/09/2023					
K06 - 8 Points - Inadequate	handwash facilities: supplied or access	sible; 113953, 11395	3.1, 113953.2, 114067(f)		
Compliance of this viol	ation has been verified on: 01/12/	2023			
		·····			
Cited On: 01/09/2023					
K07 - 8 Points - Improper ho	ot and cold holding temperatures; 1138	7.1, 113996, 113998	, 114037, 114343(a)		
Compliance of this viol	ation has been verified on: 01/12/	2023			
Cited On: 01/09/2023					
K14 - 8 Points - Food conta	ct surfaces unclean and unsanitized; 1	13984(e), 114097, 11	4099.1, 114099.4, 114099	.6, 114101, 114105,	
114109, 114111, 114113, 11	4115(a,b,d), 114117, 14125(b), 114141				
Compliance of this viol	ation has been verified on: 01/12/	2023			
Cited On: 01/09/2023	- dente incente binde en enimeter 4440	FO 4 4440FO 4 444			
	odents, insects, birds, or animals; 1142 ation has been verified on: 01/12/		209.0		
	ation has been vermed on. 01/12/	2023			
Minor Violations					
N/A					
Measured Observation	ons				
Item	Location		Measurement	Comments	
cooked pork	preparation refr	gerator	40.00 Fahrenheit		
cooked beef	preparation refr	igerator	41.00 Fahrenheit		
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 <u>1/26/2023</u>. 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.

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Program PR0302970 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC		3 - FP14 Owner Nam		Inspection Time 10:00 - 11:00		
Legend	<u>.</u>					
[CA]	Corrective Action					
[COS]	Corrected on Site					
[N]	Needs Improvement	G				
[NA]	Not Applicable					
[NO]	Not Observed	Received By:	Paul Cao			
[PBI]	Performance-based Inspection		PIC			
[PHF]	Potentially Hazardous Food	Signed On:	January 12, 2023			
[PIC]	Person in Charge					
[PPM]	Part per Million					
[S]	Satisfactory					
[SA]	Suitable Alternative					
[TPHC]] Time as a Public Health Control					