

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 UNIVERSITY AV, PALO ALTO, CA 94301	Inspection Date 08/24/2023
Program PR0302970 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LUONG, MY
Inspected By ALELI CRUTCHFIELD	Inspection Type FOLLOW-UP INSPECTION	Consent By JADE	
			Inspection Time 10:30 - 12:00

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 08/23/2023

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

This violation found not in compliance on 08/24/2023. See details below.

Cited On: 08/23/2023

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

This violation found not in compliance on 08/24/2023. See details below.

Cited On: 08/23/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 08/24/2023. See details below.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
sliced chicken	2 door prep unit	39.00 Fahrenheit	
meat balls	2 door prep unit	41.00 Fahrenheit	
sliced beef	2 door prep unit	40.00 Fahrenheit	
water	hand sink- back prep	100.00 Fahrenheit	

Overall Comments:

Facility has been re-opened. Continue to monitor rodent activity daily. Observed 5+ flies in the facility. Keep front door closed at all times.

-Hand sink has been repaired, soap and paper towel dispensers fully stocked. Water measured at 100F

-Food temperatures at 2 door prep unit measured below 41F.

-Wire mesh installed on back screen door. Electronic fly device installed.

-Autochlor on site and in process of servicing the dish washer.

FSC managers certificate- Linh Tran 3/4/2027

FACILITY RE-OPENED / PERMIT REINSTATED

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 **9/7/2023**. 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.

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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: Jade
Owner

Signed On: August 24, 2023