

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 FA0282242 - PHO HOA NOODLE SOUP		Site Address 20674 HOMESTEAD RD, CUPERTINO, CA 95014		Inspection Date 10/22/2026	
Program PR0423390 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SILICON VALLEY RESTAURA		Inspection Time 14:10 - 15:20
Inspected By KAYA ALASSFAR	Inspection Type ROUTINE INSPECTION	Consent By MAI	FSC Not Available		

Placard Color & Score

YELLOW
61

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				
K07	Proper hot and cold holding temperatures		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						
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					X	
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					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						

OFFICIAL INSPECTION REPORT

Facility FA0282242 - PHO HOA NOODLE SOUP		Site Address 20674 HOMESTEAD RD, CUPERTINO, CA 95014	Inspection Date 10/22/2026
Program PR0423390 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name SILICON VALLEY RESTAURANT GROUP	Inspection Time 14:10 - 15:20
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: MAJOR: In the prep refrigerator at the cookline: multiple PHFs measured at improper holding temperatures.

Follow-up By
10/27/2026

PHFs over 4 hours at 47–51F: tofu, cooked beef, raw fish, cooked noodles, ham.

PHFs under 4 hours: cut tomatoes, pho broth, bean sprouts.

[CA] PHFs must be maintained at 41°F or below, or 135°F or above.

[COS]

PHFs were voluntarily discarded. Pho broth was moved to the walk-in for rapid cooling, tomatoes and sprouts were stored in ice

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: PHFs (grilled chicken, coked noodles) subject to Time as a Public Health Control (TPHC) observed still being used after the marked discard times had already passed.

Follow-up By
10/27/2026

[CA] PHFs utilizing time as a public health control (TPHC) shall be discarded within 4 hours from the point in time when food is removed from temperature control.

K14 - 8 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 at the dishwasher measured at 0ppm during active warewashing.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

Follow-up By
10/27/2026

[SA] Manager directed to use 3-comp sink to properly sanitize. chlorine at the 3-comp measured at 200ppm.

Minor Violations

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

Inspector Observations: Manager Food Safety Certificate is expired.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Open employee drink observed on the boba prep table.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

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

Inspector Observations: Rear hand sink was obstructed by food boxes stored on a rack. Adjacent hand sink available for use.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

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

Inspector Observations: Food boxes are stored directly on the floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

OFFICIAL INSPECTION REPORT

Facility FA0282242 - PHO HOA NOODLE SOUP	Site Address 20674 HOMESTEAD RD, CUPERTINO, CA 95014	Inspection Date 10/22/2026
Program PR0423390 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SILICON VALLEY RESTAURANT GROUP	Inspection Time 14:10 - 15:20

Inspector Observations: Ambient temperature inside the prep refrigerator at the cookline measured at 47F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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

Inspector Observations: Wiping cloths are not stored in a sanitizer solution.

[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

Measured Observations

Item	Location	Measurement	Comments
ham	walk-in	41.00 Fahrenheit	
cut tomatoes	prep table	50.00 Fahrenheit	
cooked noodles	prep table	40.00 Fahrenheit	
water	3-comp snk	120.00 Fahrenheit	
tendons	prep table	32.00 Fahrenheit	
fried tofu	prep table	50.00 Fahrenheit	
raw chicken	prep table	32.00 Fahrenheit	
bean sprouts	prep table	51.00 Fahrenheit	
chlorine	dishwasher	0.00 Fahrenheit	
pho broth	walk-in	38.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
pho broth	prep table (bottom)	47.00 Fahrenheit	
milk	prep table	47.00 Fahrenheit	
cooked beef	prep table	50.00 Fahrenheit	
raw beef	prep table	39.00 Fahrenheit	
cooked noodles	walk-in	38.00 Fahrenheit	
raw shrimp and fish	prep table	49.00 Fahrenheit	

Overall Comments:

CO0161222

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 **11/5/2026**. 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: Mai
Manager
Signed On: October 22, 2026