

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 FA0275469 - DISTRICT SEVEN KITCHEN		Site Address 979 STORY RD 7048, SAN JOSE, CA 95122	Inspection Date 10/04/2023
Program PR0416324 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name KIREINA CORPORATION	Inspection Time 11:05 - 11:50
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By JASON (HUNG TRAN)	

Placard Color & Score GREEN N/A
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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: Hand wash station at the end of the front service area is inoperable and lacked paper towel and hand soap dispensers. Employees utilize hand sink on the other side of the area by the entrance into the kitchen. [CA] Handwashing facilities shall operable and be equipped with handwashing cleanser and single-use sanitary towels in dispensers.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hand wash station inside restroom lacked warm water. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature of the Beverage-Air two-door preparation refrigerator measured at 49F via IR. Ambient temperature of the walk-in refrigerator measured between 42F to 43F via IR. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Observed domestic Panasonic microwave at the front service area. [CA] Replace with commercial equipment. New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	Three-compartment sink	121.00 Fahrenheit	Front service
Warm water	Hand wash sink	125.00 Fahrenheit	Front service
Warm water	Hand wash sink	126.00 Fahrenheit	Kitchen
Hot water	Three-compartment sink	122.00 Fahrenheit	
Ambient	Walk-in freezer	12.00 Fahrenheit	
Ambient	True two-door reach-in refrigerator	37.00 Fahrenheit	Front service
Ambient	True- two-door preparation refrigerator	36.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	
Ambient	Two-door preparation refrigerator with sink and dipper well	40.00 Fahrenheit	
Hot water	Food preparation sink	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

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NEW FACILITY NAME: *Pho This Way*
NEW OWNER: *Pho This Way Inc.*

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1,119.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 11/01/2023 - 10/31/2024 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 10/04/2023*

**Permit condition: N/A*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

- FSC - Anh Le - 06/09/2024

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 **10/18/2023**. 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.

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: Anh Le
Owner
Signed On: October 04, 2023