

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 FA0240174 - PHO TAU BAY		Site Address 454 KEYES ST, SAN JOSE, CA 95112		Inspection Date 07/31/2024	
Program PR0307661 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HA HUYNH CORP		Inspection Time 11:50 - 13:30
Inspected By KAYA ALASSFAR	Inspection Type ROUTINE INSPECTION	Consent By ANH LAM	FSC KIEU HUYNH 03/02/2026		

Placard Color & Score
GREEN
81

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					N
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				S
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	X	
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	X	
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		
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: Measured the following PHFs at improper holding temperatures between 60F-79F : bean sprouts held in ice bath, cooked pork, cooked shrimp, cooked noodles. Per PIC cooked PHFs mentioned were made less than an 1 h prior and left on prep table to be cut later, bean sprouts were stored in ice less than 15min ago.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PHFs were relocated to be stored under refrigeration.

Minor Violations

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: Mold like buildup inside ice machine panel.

[CA] Clean and sanitized ice machine routinely.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Frozen pork and chicken thawing in standing water at room temperature.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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

Inspector Observations: Boxed food is stored directly on the floor near dry storage area and inside walk in refrigerator.

Large containers of vegetables stored in garbage bags inside walk in refrigerator.

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

[CA] Discontinue use of garbage bags for food storage.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Heavy accumulation of debris and grease in between and below equipment.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

Inspector Observations: Missing ceiling panels above dry storage area.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Heavy grease accumulation on walls and floors throughout the kitchen.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
WATER	HAND SINK	100.00 Fahrenheit	
CHICKEN	PREP REFRIGERATOR	51.00 Fahrenheit	COOLING
RAW MEAT	WALK IN REFRIGERATOR	37.00 Fahrenheit	
QUAIL EGGS	HOT HOLDING	145.00 Fahrenheit	
FRIED FISH CAKE	ON COUNTER	94.00 Fahrenheit	COOLING
SHRIMP	PREP REFRIGERATOR	42.00 Fahrenheit	
FISH CAKE	PREP REFRIGERATOR	41.00 Fahrenheit	
WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
BEAN SPROUTS	ICE BATH	63.00 Fahrenheit	
SHRIMP	PREP TABLE	74.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
NOODLES	PREP TABLE	89.00 Fahrenheit	COOLING
COOKED PORK	PREP TABLE	79.00 Fahrenheit	
BROTH	LARGE POTS ON ROLLING CART	150.00 Fahrenheit	
BEEF	PREP REFRIGERATOR	41.00 Fahrenheit	
RICE	RICE COOKER	150.00 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 **8/14/2024**. 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 LAM
PIC

Signed On: July 31, 2024