

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 FA0250669 - PHO 90 DEGREE		Site Address 222 GREAT MALL DR, MILPITAS, CA 95035	Inspection Date 06/28/2022
Program PR0361013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name GM PHO 90 DEGREE CORP	Inspection Time 14:40 - 16:00
Inspected By GLENCIJOY DAVID	Inspection Type FOLLOW-UP INSPECTION	Consent By NGOC BUI	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 06/21/2022

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

Compliance of this violation has been verified on: 06/28/2022

Cited On: 06/21/2022

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

This violation found not in compliance on 06/28/2022. See details below.

Cited On: 06/28/2022

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

Inspector Observations:

REPEAT VIOLATION

Measured:

- bean sprouts at 77F on shelf
- tomatoes at 79F and eggs at 68F on counter
- ham at 44F in inserts
- egg rolls at 118F on shelf
- bean sprouts at 49F on stool

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

[SA] Bean sprouts were moved to two door cooler. Tomatoes and eggs will be served or discarded within two hours. Egg rolls will be served or discarded within three hours. Bag of ham was placed into an ice bath. Bean sprouts on stool will be moved to walk in cooler.

Cited On: 06/21/2022

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 06/28/2022

Minor Violations

Cited On: 06/21/2022

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 06/28/2022

Cited On: 06/21/2022

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

Compliance of this violation has been verified on: 06/28/2022

Cited On: 06/21/2022

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

Compliance of this violation has been verified on: 06/28/2022

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Measured Observations

Item	Location	Measurement	Comments
eggs	counter	68.00 Fahrenheit	
bean sprouts	stool	49.00 Fahrenheit	
beef	walk in cooler	41.00 Fahrenheit	
egg rolls	shelf	118.00 Fahrenheit	
pork	shelf	88.00 Fahrenheit	prep
ham	inserts	44.00 Fahrenheit	
tomatoes	counter	79.00 Fahrenheit	
bean sprouts	shelf	77.00 Fahrenheit	
beef	reach in cooler	41.00 Fahrenheit	
chicken	walk in cooler	41.00 Fahrenheit	

Overall Comments:

Follow-up inspection for major violations

- Restroom sink has soap and paper towels
- Major temperature violations
- Floor sink for two compartment sink was draining properly
- No handwashing violations observed at time of inspection, reviewed glove use with employee after restroom
- Ice machine appears to be cleaned
- Reach in cooler maintains PHFs at or below 41F

Measured pork on shelf at 88F. Per PIC, pork was cooked one hour prior and container will be finished within one hour.

Due to repeat violation, a charged follow-up inspection may be conducted for major temperature violations.
A follow-up inspection will incur a charge of \$219/hr.

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 **7/12/2022**. 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: Ngoc Bui
Owner
Signed On: June 28, 2022