

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 FA0212366 - PHO HOA	Site Address 3484 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 10/23/2025
Program PR0305560 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name AUREFLAM CORP	Inspection Time 15:05 - 15:50
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By TRINH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/20/2025

K05 - 8 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: 10/23/2025

Cited On: 10/20/2025

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

This violation found not in compliance on 10/23/2025. See details below.

Cited On: 10/23/2025

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

Inspector Observations: 1) On the preparation counter, measured beansprouts at 68F. Per staff, beansprouts were recently transferred from the cooler. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] More ice was added into the beansprouts to facilitate rapid cooling.

2) Next to the cook line, measured pho broth at 98F. Per staff, broth was taken off the stovetop less than 2 hours ago for takeout orders. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Per PIC, pho broth will be served or discarded within the next 4 hours. Recommend to keep pho broth at low temperatures (at least 135F) for takeout orders.

Minor Violations

Cited On: 10/23/2025

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

Inspector Observations: Observed the active use of ventless AutoFry without a ventilation hood. [CA] Discontinue the use of unapproved equipment. Provide approved exhausted hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Facility to submit plans or apply for hood exemption to Plan Check Department.

Measured Observations

Item	Location	Measurement	Comments
popcorn chicken	3-door under counter cooler	41.00 Fahrenheit	
beansprouts	preparation counter	68.00 Fahrenheit	
beef	1-door upright cooler	41.00 Fahrenheit	
pho broth	stovetop	188.00 Fahrenheit	
pho broth	next to stovetop	98.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up from the routine inspection from 10/20/2025.

The following major violations have been corrected:

- K05: Hands properly cleaned. Observed proper handwashing and glove usage by employees at the time of inspection. Individual containers for beansprouts, basil, etc. now have designated tongs or serving utensils to prevent direct hand contact.

Facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection

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report.

*** Facility to submit plans for use of AutoFry. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at dehplancheck@deh.sccgov.org or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on DEH website: ehinfo.org.**

*** Completed TPHC documentation for boba and spring rolls during inspection.**

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 **11/6/2025**. 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: Trinh Tran
Manager
Signed On: October 23, 2025