

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 FA0208596 - PHO PASSION & MINT TEA CO		Site Address 301 E SANTA CLARA ST A, SAN JOSE, CA 95113	Inspection Date 03/07/2025
Program PR0304852 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MHTA CORPORATION	Inspection Time 15:55 - 16:15
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By TRI	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

REPEAT VIOLATION: In the kitchen area, on the lower shelf of a table, raw eggs were measured at 64°F. Per staff, it was placed there about an hour prior.

Follow-up By
03/12/2025

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

[COS] PIC discarded the eggs. See VC&D report.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Chicken broth was found cooling in a large plastic container with the lid on. The lid had a hole punched out in the center. Per PIC, the chicken broth had already been made and was cooling when they entered work at 1:00 pm. Broth measured at 86°F at 3:30 pm.

Follow-up By
03/12/2025

[CA] All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer

[COS] PIC discarded the broth through an approved drain.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

REPEAT VIOLATION: Rodent droppings were observed near the water heater and in the ware washing area near the chemicals of the dishwasher.

Follow-up By
03/12/2025

[CA] Ensure to maintain the facility free of animals, pests, or vermin. Clean and sanitize the affected areas from rodent droppings.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Beef - Raw	Upright Cooler	-4.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Beef - Raw	Prep Cooler	38.00 Fahrenheit	
Water	Hand Sink	100.00 Fahrenheit	
Eggs	Counter under kitchen equipment	71.00 Fahrenheit	
Quail	Upright Cooler	-6.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Wontons	Upright Cooler	-4.00 Fahrenheit	
Chicken Broth	Plastic Container on elevated surface	86.00 Fahrenheit	

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Overall Comments:

Notes:

- A follow up inspection shall be conducted within 3 business days to determine compliance with violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

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 3/21/2025. 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: Tue Tri Tran
Cashier
Signed On: March 07, 2025