

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 FA0270066 - PHO 24		Site Address 747 S WINCHESTER BL 100, SAN JOSE, CA 95128	Inspection Date 09/26/2025
Program PR0402002 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name PHO 24 CALI, LLC	Inspection Time 13:40 - 14:10
Inspected By HINA WYNE	Inspection Type FOLLOW-UP INSPECTION	Consent By KEVIN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/23/2025

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

This violation found not in compliance on 09/26/2025. See details below.

Cited On: 09/23/2025

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

This violation found not in compliance on 09/26/2025. See details below.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
TOFU	WALK IN COOLER	42.00 Fahrenheit	
COOKED CHICKEN	WALK IN COOLER	42.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
BEEF RAQ	WALK IN COOLER	40.00 Fahrenheit	

Overall Comments:

FACILITY MUST FOLLOW THE PROPER COOLING PROCESS:

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. 114002, 114002.1

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 **10/10/2025**. 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: KEVIN
OWNER
Signed On: September 26, 2025