

# 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<br>FA0206659 - PHO DAO   | Site Address<br>1631 N CAPITOL AV, SAN JOSE, CA 95132 | Inspection Date<br>02/02/2023    |
| Program<br>PR0302454 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>TRAN, QUANG                             | Inspection Time<br>14:45 - 15:20 |
| Inspected By<br>DENNIS LY   | Inspection Type<br>FOLLOW-UP INSPECTION               | Consent By<br>PAUL               |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 01/31/2023

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: 02/02/2023**

Cited On: 01/31/2023

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

**This violation found not in compliance on 02/02/2023. See details below.**

#### Minor Violations

Cited On: 02/02/2023

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Rice noodles in the reach-in cooler was measured at 48F. Per employee the rice noodles were returned to the reach-in cooler within the past hour. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.**

#### Measured Observations

| Item         | Location                | Measurement      | Comments |
|--------------|-------------------------|------------------|----------|
| Rice noodles | Reach-in cooler         | 48.00 Fahrenheit |          |
| Meat balls   | Food prep unit          | 37.00 Fahrenheit |          |
| Noodles      | Food prep unit reach-in | 40.00 Fahrenheit |          |

#### Overall Comments:

**Follow-up for routine inspection conducted on 1/31/23.**

**Verified that major violation for handwashing was still in compliance - employees were observed properly washing hands when changing task and prior to handling food.**

**Minor violation was observed for food temperatures as rice noodles in the reach-in cooler was measured at 48F. Discussed with person in charge about proper holding temperatures for the noodles and to only take out small portions at a time.**

**No additional follow-up required.**

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 **2/16/2023**. 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.

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**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



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**Received By:** Paul Pham  
Person in charge

**Signed On:** February 02, 2023