

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 FA0205274 - PHO & BANH MI		Site Address 1007 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 02/05/2025		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 62 </div>		
Program PR0303016 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LUONG, JADE		Inspection Time 14:35 - 16:35			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By MY LUONG				FSC LINH TRAN 03/04/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible			X				N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated		X		X			
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available			X				
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals		X		X			N

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *In the kitchen area, on the counter-tops, measured 5 containers of potentially hazardous foods including cooked chicken, beef, and pork between 62F and 80F. Per operator, cooked chicken, beef, and pork prepared over 4 hours prior. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above to prevent bacterial growth. [COS] Containers of cooked chicken, beef, and pork were VC&D due to time and temperature abuse.*

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *In the walk-in refrigerator, observed beef bones stored in direct contact with mold on shelving. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. Store food in food grade containers and keep separated from areas that may cause contamination. [COS] Operator VC&D beef bones due to contamination.*

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *In the kitchen area, by the 3 compartment sink, above the handwash station, in a crevice in the shelving, observed 8 live cockroaches. [CA] Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent further harborage. Contact pest control to provide service for facility. [COS] Operator eliminated all cockroaches in the crevice of the shelving.*

In the facility, observed rodent droppings in the dry storage room, in the storage at the drink prep area, and in the dining area behind sofas. No live activity or contamination of food noted. [CA] Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent further harborage. Contact pest control to provide service for facility. Clean and remove all rodent droppings to evaluate for further activity.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *In the kitchen area, at the handwash station by the 3 compartment sink, observed a lack of paper towels. Observed nearby handwash station in the kitchen area stocked with hand soap and paper towels. [CA] Ensure all handwash stations are stocked with hand soap and paper towels to allow for proper handwashing.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *In the kitchen area, at the handwash station by the sandwich prep area, observed a lack of hot water. At the 3 compartment sink, measured hot water at 114F. [CA] Ensure an adequate supply of hot water is provided at the handwash station and measured between 100F and 108F to allow for proper handwashing. Hot water shall be provided at 120F at all warewash, prep, and mop sinks.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Observed accumulation of debris and mold growth on shelving in the walk-in refrigerator. [CA] Ensure shelving is frequently cleaned and sanitized to prevent possible contamination of food.*

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: *In the back storage room, observed a wooden wall/door installed. In the kitchen area, observed cardboard used to line shelving on carts. [CA] Ensure only approved materials and equipment are used within the facility.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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Inspector Observations: *In the kitchen area, observed a knife, knife sharpening rod, and a pair of scissors stored between the edges of prep tables and counter-tops. [CA] Ensure equipment is properly stored in a manner that prevents contamination.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed cracks and crevices around installed shelving, handwash sink, and prep sink in the prep areas. [CA] Ensure cracks and crevices are sealed to prevent possible harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.
Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
beef broth	pho service area	165.00 Fahrenheit	
raw pork	walk-in refrigerator	41.00 Fahrenheit	
cooked rice	rice cooker	170.00 Fahrenheit	
beef tendon	2 door prep unit (pho)	40.00 Fahrenheit	
containers of cooked chicken, beef, and pork	counter-top	80.00 Fahrenheit	Measured between 62F and 80F.
sliced beef	2 door prep unit	38.00 Fahrenheit	
sliced beef	2 door prep unit (pho)	34.00 Fahrenheit	
cooked chicken	steam table	158.00 Fahrenheit	
hot water	3 compartment sink	114.00 Fahrenheit	
vietnamese ham	2 door prep unit (sandwich)	41.00 Fahrenheit	
cooked beef	steam table	160.00 Fahrenheit	
shredded pork	2 door prep unit	41.00 Fahrenheit	
beef bones	walk-in refrigerator	40.00 Fahrenheit	
pate	2 door prep unit (sandwich)	41.00 Fahrenheit	
chicken borth	pho service area	180.00 Fahrenheit	
hot water	handwash sink	60.00 Fahrenheit	Hot water turned off.
cooked pork	steam table	160.00 Fahrenheit	

Overall Comments:

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 **2/19/2025**. 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: MY LUONG
OWNER
Signed On: February 05, 2025