

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 FA0201524 - THE PHO CABIN		Site Address 200 STATE ST, LOS ALTOS, CA 94022		Inspection Date 04/03/2026		Placard Color & Score GREEN 88		
Program PR0302855 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DAT TRAN		Inspection Time 11:55 - 13:50			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By DOAN TRAN				FSC DOAN TRAN 2/19/2029

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records			X				S
K09	Proper cooling methods	X						S
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						
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			

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		
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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

No major violations were observed during this inspection.

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Facility is following TPHC procedures for vermicelli noodles, spring rolls, and egg rolls (11 AM to 3 PM, then discard any unused food) as denoted on the TPHC form, but do not have a timer tracking when the food was initially removed from temperature control OR cooked.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control and discarded if not consumed or served within 4 hours.

[COS] PIC started timer for foods held under TPHC plan.

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

Inspector Observations:

Observed two dead adult oriental cockroaches on the floor below the coolers in the back storage area. No live activity or other evidence of cockroach activity was observed at this time.

[CA]: The premises of each food facility must be maintained free of vermin.

[COS] The cockroaches were removed at this time and area sanitized.

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 gasket of the right door for the two door upright cooler in the main preparation area torn.

[CA] Maintain equipment in good repair and ensure all refrigeration equipment is able to maintain PHF's at or below 41F.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Observed multiuse wiping cloths stored on the food preparation counters outside of a sanitizer solution between uses.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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

Inspector Observations:

Observed sections of the flooring in the back preparation area to be chipped/damaged.

[CA] The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
GRILLED PORK	COOKS LINE	179.00 Fahrenheit	FINAL COOKING TEMPERATURE
WATER	THREE COMPARTMENT SINK	121.00 Fahrenheit	
COOKED CHICKEN	PREP COOLER INSERT	40.00 Fahrenheit	
COOKED CHICKEN	TWO DOOR UPRIGHT COOLER AT MAIN PREP AREA	41.00 Fahrenheit	
TOFU	PREP COOLER AT COOKS LINE	38.00 Fahrenheit	
WATER	HAND WASHING SINK	100.00 Fahrenheit	
RAW BEEF	PREP COOLER INSERT	41.00 Fahrenheit	
COOKED BEEF	TWO DOOR UPRIGHT COOLER AT MAIN PREP AREA	40.00 Fahrenheit	
RAW BEEF	TRUE UPRIGHT COOLER AT BACK STORAGE AREA	40.00 Fahrenheit	
PHO	TRUE UPRIGHT COOLER AT BACK STORAGE AREA	39.00 Fahrenheit	
PHO BROTH	STORAGE RACK	166.00 Fahrenheit	SET TO COOL. RECENTLY REMOVED AND PORTIONED FROM COOKING. STAGED FOR ICE BATH
RICE	RICE COOKER	159.00 Fahrenheit	
SANITIZER CONCENTRATION	LOW TEMPERATURE DISH MACHINE	50.00 PPM	CHLORINE

Overall Comments:

Health permit verified to be current as of 4/3/26

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 **4/17/2026**. 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: Doan Tran
PIC

Signed On: April 03, 2026