

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 FA0209287 - PHO TICK TOCK		Site Address 399 N CAPITOL AV, SAN JOSE, CA 95133	Inspection Date 02/02/2021
Program PR0302814 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name PHO TICK TOCK CORP	Inspection Time 12:55 - 13:30
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By DE (OWNER)	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 02/01/2021

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

Compliance of this violation has been verified on: 02/02/2021

Cited On: 02/01/2021

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 02/02/2021

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Upon follow-up inspection, observed no signs sewage backup and plumbings in good repair at the cooks line. Measured potentially hazardous foods in the walk-in-cooler less than 41F and the ambient air temperature of 2 door cold top/reach in at cooks line below 41F.

Facility is hereby reopen and okay to operate.

Consulted with Michael Cervantes.

Signature not obtained. A copy of this report will be emailed to the operator.

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 **2/16/2021**. 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: _____

Signed On: February 02, 2021