

# 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 FA0212616 - GO GO PHO		Site Address 5025 STEVENS CREEK BL, SANTA CLARA, CA 95051		Inspection Date 02/02/2023	
Program PR0302301 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GOGO PHO, INC		Inspection Time 09:50 - 12:10
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION		Consent By NGIEP DUONG	FSC Not Available	

Placard Color & Score
<b>GREEN</b>
<b>70</b>

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						
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				N
K06 Adequate handwash facilities supplied, accessible	X						
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						
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						

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	X	
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	X	
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		X
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
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	X
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:**

**Cooked rice measured at 120 degrees F. Per employee, the rice was cooked at 9:00 am and rice is scooped out into bowl from the rice cooker and is reheated upon order. [Corrective Action] Keep hot foods at 135 degrees F or above. [Suitable Alternative] Operator shall discard leftover rice at 1:00 pm.**

**Bean sprouts in the service fridge was measured at 48 degrees F. Per employee, the fridge is turned off and used to hold the food for quick service. Employee stated the bean sprouts are replenished from the food prep unit and refilled with new clean water. [Corrective Action] Keep cold foods at 41 degrees F or below.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:**

**Food Safety Certification and Food Handler's Card not available for review. [Corrective Action] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times. Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:**

**Observed employee donning gloves without first washing hands. [Corrective Action] Properly wash hands before donning gloves.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations:**

**Observed chicken defrosting at room temperature next to the prep sink. [Corrective Action] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations:**

**Observed rinsing of raw chicken at the 3 compartment sink. [Corrective Action] The 3 compartment sink shall be used for warewashing only.**

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:**

**Rubber seal on the 2 door upright fridge was observed in disrepair. [Corrective Action] Repair or replace the rubber seal.**

**Deep cuts and black staining on the cutting boards. [Corrective Action] Repair or replace the cutting boards.**

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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

**Inspector Observations:**

**Cutting board observed stored in the window. [Corrective Action] Discontinue storing cutting board in the window.**

**Handle of the ice scoop was observed stored directly in the ice. [Corrective Action] Store ice scoop in such a way the handle does not come into contact with ice.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations:**

**Toilet paper not stored in the toilet paper dispenser. [Corrective Action] Store the toilet paper in the toilet paper dispenser.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations:**

**Employee's personal drinking cups observed on the meat slicer machine and on food prep surfaces. [Corrective Action] Employee's personal drinking cups shall be stored in a designated area away from food contact surfaces.**

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

**Inspector Observations:**

**Grime build up under equipment throughout the kitchen. [Corrective Action] Increase frequency of deep cleaning.**

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Inspector Observations:**

**Health permit not posted. [Corrective Action] Post the valid health permit in public view.**

**Performance-Based Inspection Questions**

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

**Measured Observations**

Item	Location	Measurement	Comments
sliced beef	2 door upright fridge	32.00 Fahrenheit	
hot water	handwash sink kitchen	109.00 Fahrenheit	
bean sprouts	service unit	48.00 Fahrenheit	
cooked rice	bowl next to rice cooker	120.00 Fahrenheit	
vegetarian mix	prep unit	41.00 Fahrenheit	
hot water	handwash sink restroom	100.00 Fahrenheit	
cooked shrimp	prep unit	41.00 Fahrenheit	
pork culet	cook line	48.00 Fahrenheit	
rice vermicelli noodles	2 door upright fridge	42.00 Fahrenheit	
hot water	3 compartment sink	118.00 Fahrenheit	

**Overall Comments:**

**TPHC form shall be emailed to operator. Operator to fill out form and email back to district inspector for review and approval.**

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:** Nghiep Duong  
Owner

**Signed On:** February 02, 2023