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OFFICIAL INSPECTION REPORT

Facility FA0230119 - PHO MAI 2		Site Address 814 S BASCOM AV, SAN JOSE, CA 95128		Inspection Date 06/24/2020	
Program PR0330138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PHO CANH		Inspection Time 10:30 - 11:35
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By VINH KHUU	FSC Not Available		

Placard Color & Score GREEN 77
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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						
K07 Proper hot and cold holding temperatures			X	X			
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		N
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	X	
K30 Food storage: food storage containers identified	X	
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		
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	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: FSC observed to be expired.

[CA] Food facilities that prepare, handle, or serve nonprepackaged foods shall have a valid FSC available for review at all times.

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

Inspector Observations: Observed par fried tofu wrapped shrimp, grilled pork, and grilled beef measuring 79F, 64F, and 80F. Per operator items were cooked no more than 1 hour ago and are set out until an order comes in.

[CA] Keep PHFs refrigerated while not in use or when waited for an order. PHFs shall be kept 41F and below.

PHFs have 6 hours to cool PHFs from 135F to 41F.

[COS] Operator put PHFs into reach in prep unit.

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

Inspector Observations: 1 dead cockroach observed to be under prep cooler by rice cooker in cookline area.

Facility observed to have bait stations scattered throughout.

[CA] Clean and sanitize area of dead cockroaches or old droppings. Monitor regularly for new signs of cockroach activity.

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

Inspector Observations: Shrimp observed to be thawing submerged under water. [CA]

[CA] Frozen potentially hazardous food shall be thawed 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.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Domestic type cockroach and ant bait stations observed placed throughout facility.

Home defense, domestic use pesticide observed under front counter and pesticide dust observed to be scattered along the walls of the facility.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. Ensure if applicable, a licensed applicator may be needed to apply pesticides.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Containers and boxes of food observed to be stored directly on the floor of freezer and walk in and floor next to rice cooker. [CA] Store foods at least 6" off of the floor for easy access to clean floors.

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

Inspector Observations: Shelves, range burners, cooler sides, cooler handles observed to be have accumulated grease and debris.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: 1) Foil and cardboard observed to be used to line shelves in kitchen. Unfinished wood boards observed to be on shelving racks. [CA] Discontinue use of cardboard and foil as shelf liners. Ensure liners or trays are made from a smooth, durable, easily cleanable material.

2) Cloth sack was used to wring out water from food and store food. [CA] Use approved cheese cloth or NSF approved material in contact with food. Linens should not be used in direct contact of food.

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

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Inspector Observations: Employees personal belongings observed scattered through food prep area including cellphone on togo containers and wallet by herb area.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or 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: Floors under ice machine, cooking equipment, shelving, and prep units observed to be have heavy grease, syrup, and food debris accumulation. [CA] Clean floor and maintain in good condition.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Shrimp	Walk in	40.00 Fahrenheit	
Tripe	right cookline prep unit	40.00 Fahrenheit	
Meat balls	right cookline prep unit	41.00 Fahrenheit	
Cooked shrimp	right cookline prep unit	41.00 Fahrenheit	
Grilled beef	On prep counter	80.00 Fahrenheit	
Raw pork	Left cookline prep unit	39.00 Fahrenheit	
Par fried Tofu	On prep counter	79.00 Fahrenheit	
Grilled pork	On prep counter	64.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Pho broth	Walk in	38.00 Fahrenheit	
Cut tomatoes	Left cookline prep unit	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Milk	Upright display cooler in front	41.00 Fahrenheit	
Boiled chicken breast	Walk in	38.00 Fahrenheit	
Raw sliced beef	Right cookline prep unit	39.00 Fahrenheit	

Overall Comments:

NOTE: No social distancing protocol observed posted. Appendix A will be emailed to owner on file and will be printed and given to operator on site. No self service available and indoor not available. Only two tables outside on opposite sides of the door at least 6ft from each other.

Report was written off site, emailed to owner email on file and a copy will be printed and given to operator on 6/25/2020.

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 **7/8/2020**. 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