

**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**

<b>Facility</b> FA0250669 - PHO 90 DEGREE		<b>Site Address</b> 222 GREAT MALL DR, MILPITAS, CA 95035	<b>Inspection Date</b> 09/18/2025
<b>Program</b> PR0361013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> GM PHO 90 DEGREE CORP	<b>Inspection Time</b> 15:05 - 16:15
<b>Inspected By</b> MAVERICK CHIN	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> PHUC	

<b>Placard Color &amp; Score</b>  <b>RED</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 09/18/2025

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

**Inspector Observations:**

**1. Cockroaches observed in the following areas:**

- 1 live, fully lucid cockroach on the floor in front of the 2-door upright unit at the left-side cook-line
- 1 live, fully lucid cockroach running underneath the counter across from the left-side cook-line
- 1 live, staggering cockroach directly underneath the cook-line
- 3+ live, fully lucid cockroaches crawling on the floor/wall behind the 2-door upright unit at the left-side cook-line
- 1 live, staggering cockroach in the raised metal circular platform anchored to the floor directly underneath the left-side cook-line
- 2 dead cockroaches inside the upper inserts of the prep unit across from the left-side cook-line
- 20+ dead cockroaches on the floor and on various surfaces throughout the left-side cook-line and surrounding areas

**2. Photographs: Taken for documentation purposes.**

**3. Supervisors Notified: S. Lew, J. Rubingh**

**4. Notification: The person in charge during inspection, Phuc, has been informed that the facility must close immediately.**

**[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.**

**Requirements Before Reopening:**

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

**Minor Violations**

Cited On: 09/18/2025

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

**Inspector Observations: Note: Facility has paid for their overdue invoice (48-hr notice) of \$2153.75.**

**Receipt provided to this division: 3906294550**

**Measured Observations**

N/A

**Overall Comments:**

**On-site for a follow-up inspection after facility was closed for evidence of a cockroach infestation during the routine inspection conducted on 9/15/2025.**

**Prior to the follow-up inspection, facility provided the following:**

- 1. The signed and completed Reopening Checklist, emailed to the assigned inspector**
- 2. A copy of the pest control report from a licensed provider, stating that facility has been treated and that all vermin activity has been abated, emailed to the assigned inspector**

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***During the follow-up inspection, live and dead cockroach activity was observed following treatment by a licensed pest control provider***

***Facility shall remain closed due to evidence of an active cockroach infestation***

***Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.***

***The following must be AGAIN provided prior to reopening:***

- 1. A new signed and completed Reopening Checklist, emailed to the assigned inspector***
- 2. A new pest control report from a licensed provider, stating that facility has been treated and that all vermin activity has been abated, emailed to the assigned inspector***

***Facility must also perform the following actions prior to reopening:***

- Eliminate all presence of vermin, dead or alive, within the facility.***
- Clean and sanitize all areas, including but not limited to floors, walls, ceilings, and surfaces of all equipment throughout the facility.***
- Seal any gaps, cracks, or holes within the premises and in the structure of the facility that may provide harborage or entrance for vermin.***
- Dispose of any contaminated items.***
- Remove unused equipment so as to prevent harborage for vermin.***

***A follow-up inspection must be conducted prior to facility reopening. Call or email to schedule.***

***Facility will be billed for the second follow-up inspection, and must pay the invoice prior to the start of the follow-up. Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.***

***The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.***

***A facility found in operation after having its permit suspended may be subject to a penalty of three times the facility's normal operating permit fee.***

***\*Facility will be subject to further enforcement action if any evidence of cockroaches is observed during the next follow-up inspection\****

***Note: Facility has paid for their delinquent, 48-hour notice invoice. Receipt provided to this division.***

## CLOSURE / PERMIT SUSPENSION NOTICE

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 10/2/2025. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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:** phuc tran  
manager

**Signed On:** September 18, 2025