

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 FA0207170 - PHO HOA RESTAURANT @ 1834		Site Address 1834 TULLY RD, SAN JOSE, CA 95122		Inspection Date 07/16/2025	
Program PR0303403 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name AUREFLAM CORP		Inspection Time 12:20 - 14:30
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By RICHARD	FSC Richard V Wong 12/16/2028	

Placard Color & Score
GREEN
77

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						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records			X				S
K09 Proper cooling methods			X				
K10 Proper cooking time & temperatures	X						S
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	X	
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		
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		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48 Plan review		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations:

Open employee drink with straw observed in Jazen Tea area.

[CA] Employees drinks shall have tight fitting lids to preclude possible contamination of adjacent food/food prep areas.

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

Inspector Observations:

Fried eggrolls measured 102F in a fryer basket above fryer at the cook-line. Per the PIC, eggrolls are fried once, left in the basket, and then fried a second time (double-fried) in response to customer orders. PIC stated that fried eggrolls are maintained on TPHC and referenced nearby timer, but they are not listed on TPHC form.

[CA] All food items utilizing TPHC shall be listed on TPHC form.

[COS] PIC added "fried eggrolls" to TPHC form.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Beef measured 60F in a greater than 3 inch layer in bowl covered in plastic wrap in the walk-in. Per the PIC, it had been cooked 2 hours ago.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

Brown/yellowish buildup observed on interior panels of both ice machines (in drink bar area, and in Jazen Tea area). Panels were not in contact with ice.

[CA] Clean and sanitize. Food contact surfaces shall be kept clean.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Prep sink in the Jazen Tea area observed to be slow draining.

[CA] Wastewater shall be disposed of via properly draining sinks.

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

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Inspector Observations:

Partially frozen beef tripe observed to be thawing in a plastic container in the back of the kitchen area. Beef tripe measured 32F.

[CA] 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.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Numerous food items stored on the floor in walk-in refrigerator and walk-in freezer.

[CA] Food shall be stored a minimum of 6 inches off the floor.

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:

Handles of scoops for both ice machines (ice machine at drink bar area, and ice machine at Jazen tea area) observed to be in contact with the ice.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has recently installed a new autofryer and it is currently in use.

[CA] A person proposing to build or remodel a food facility or add new equipment shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Cease and desist all operations of new equipment, until final plan check approval has been received from this department.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
mango (cut/slurry)	prep unit in jazen tea area	39.00 Fahrenheit	
blue-cheese dressing	reach-in 1 near mop sink	40.00 Fahrenheit	
soup	stovetop	192.00 Fahrenheit	hot holding
chlorine sanitizer	wiping cloth bucket	100.00 PPM	
warm water	hand sink in kitchen	102.00 Fahrenheit	
beef	prep unit across from cook-line (upper insert)	41.00 Fahrenheit	
shrimp	prep unit across from cook-line	39.00 Fahrenheit	
tomatoes	prep unit adjacent to walk-in (upper insert)	44.00 Fahrenheit	recently sliced
beef	walk-in	40.00 Fahrenheit	
chicken	walk-in	41.00 Fahrenheit	
warm water	hand sink in jazen tea area	104.00 Fahrenheit	
frozen beef	walk-in freezer	26.00 Fahrenheit	
hot water	prep sink in kitchen	125.00 Fahrenheit	
dressing	reach-in 2 near mop sink	40.00 Fahrenheit	
salmon	prep unit adjacent to walk-in (lower)	39.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	

Overall Comments:

Joint inspection with M. Chin. Report written by M. Chin.

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 7/30/2025. 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.

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: richard wong
manager

Signed On: July 16, 2025