

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 FA0262123 - PHO HUONG		Site Address 1954 TULLY RD, SAN JOSE, CA 95122	Inspection Date 04/15/2026
Program PR0384467 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name VO, HUONG	Inspection Time 14:05 - 15:20
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HUONG	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/10/2026

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

This violation found not in compliance on 04/15/2026. See details below.

Cited On: 04/15/2026

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

Inspector Observations: Bean sprouts observed maintained in a colander with ice on the bottom of a separate container. Bean sprouts were measured at 63F.

Rice maintained inside both rice cookers measured between 120F and 122F. Owner stated that rice was cooked in the morning at approximately 10:30 to 11:00 AM.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Ice was added directly on top of the bean sprouts to immediately cool. Rice was reheated in the microwave to above 165F before being returned into the rice cooker to hot hold at 135F and above.

Cited On: 04/10/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 04/15/2026

Minor Violations

Cited On: 04/15/2026

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: Chlorine sanitizer at the three-compartment sink measured at 25 PPM.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Chlorine bleach was added to sanitizing bringing the concentration to 100 PPM.

Cited On: 04/15/2026

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: Facility utilizes chlorine beach as sanitizer but have pH test strips.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. Obtain chlorine test strips.

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Measured Observations

Item	Location	Measurement	Comments
Beef balls	Food preparation refrigerator	40.00 Fahrenheit	
Beef soup	Cook line	154.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Cooked chicken	Walk-in refrigerator	39.00 Fahrenheit	
Bean sprouts	Walk-in refrigerator	40.00 Fahrenheit	
Vermicelli noodles	Walk-in refrigerator	41.00 Fahrenheit	
Cooked beef brisket	Walk-in refrigerator	41.00 Fahrenheit	
Beef soup	Walk-in freezer	29.00 Fahrenheit	
Cooked cornish hen	Cook line	189.00 Fahrenheit	
Cooked beef flank	Food preparation refrigerator	41.00 Fahrenheit	
Cooked beef tripe	Food preparation refrigerator	41.00 Fahrenheit	

Overall Comments:

- On-site for a follow-up inspection after facility earned a conditional pass during a routine inspection.
- One major violation was observed during the follow-up inspection.
 - Facility has earned a green pass placard.
- Continue to address violations noted on inspection reports.
- Discussed with owner:
 - Cooling: Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F or below within 2 hours and from 70°F to 41°F or below within an additional 4 hours.
 - Proper hot and cold holding temperatures of PHF items: PHFs shall be held at 41°F or below or at 135°F or above.
 - Reheating: Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.

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 4/29/2026. 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

Huong Thanh Vo

Received By: Huong V.
Owner

Signed On: April 15, 2026