

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 FA0211543 - PHO VAN RESTAURANT		Site Address 1555 LAURELWOOD RD 1, SANTA CLARA, CA 9505	Inspection Date 04/07/2025
Program PR0302543 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name NGUYEN, TIEN TAN	Inspection Time 10:00 - 10:55
Inspected By GLENCIJOY DAVID	Inspection Type FOLLOW-UP INSPECTION	Consent By THOI HO	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 04/02/2025

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

Compliance of this violation has been verified on: 04/07/2025

Cited On: 04/02/2025

K14 - 8 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

Compliance of this violation has been verified on: 04/07/2025

Minor Violations

Cited On: 04/02/2025

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

This violation found not in compliance on 04/07/2025. See details below.

Cited On: 04/07/2025

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: No food preparation sink in facility. [CA] All permanent food facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a food preparation sink.

Follow-up By
07/02/2025

Wooden shelving and particle boards/benches are present in dry storage room and kitchen. Particle board attachments are on steam tables (steam table not used for hot holding but as a counter). Particle board tables and wooden tables/shelving are installed in front counter area. [CA] All utensils and equipment shall be approved, installed properly, & meet applicable standards. Use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

Cardboard used to line shelf in walk in cooler. [CA] Discontinue the use of cardboard boxes to line shelves, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

Note: Facility will have three months to submit plans to this department regarding the addition of a three compartment sink. Facility will also have three months to remove unapproved materials from shelving and tables.

COMPLY BY 07/02/2025

Measured Observations

Item	Location	Measurement	Comments
chlorine	dishwashing machine	25.00 PPM	
tendon	walk in cooler	41.00 Fahrenheit	
noodles	counter	116.00 Fahrenheit	cooling
broth	walk in cooler	40.00 Fahrenheit	
bean sprouts	walk in cooler	41.00 Fahrenheit	
beef	walk in cooler	41.00 Fahrenheit	

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Program PR0302543 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NGUYEN, TIEN TAN	Inspection Time 10:00 - 10:55

Overall Comments:

Follow-up inspection for major violations

- All PHFs were at proper temperatures
- Walk in cooler is maintaining PHFs at or below 41F
- Measured chlorine at 25 ppm in dishwashing machine. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

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 **4/21/2025**. 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: Thoi Ho
Owner
Signed On: April 07, 2025