

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 FA0283089 - PHO & BUN SAN JOSE		Site Address 1150 MURPHY AV C, SAN JOSE, CA 95131		Inspection Date 05/18/2026	
Program PR0424668 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PHO & BUN CORP		Inspection Time 10:00 - 11:10
Inspected By ALELI CRUTCHFIELD	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By VICTOR		FSC Lindon Lee 5/5/2031	

Placard Color & Score
N/A
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Observed one live juvenile cockroach on the floor below prep table.

[CA] Eliminate cockroach and clean and sanitize the area. [COS]

Per owner, pest control service to be provided and facility will be deep cleaned prior to opening on June 1.

Recommend to set up monitoring traps throughout the kitchen.

Minor Violations

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: Lack of chlorine sanitizer test strips. [CA] Provide test strips.

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: Observed mold like debris on shelves and door gasket in disrepair for 2 door refrigeration unit located closest to the office.

[CA] Clean interior of unit and repair/replace the door gasket.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed drain lines for the 2 compartment sink and ice machine without an air gap. [CA] Provide a minimum of 1 inch air gap from the end of the drain line to the rim of the floor sink.

Education

K09S - Proper cooling methods

K10S - Proper cooking time & temperatures

K11S - Proper reheating procedures for hot holding

K12S - Returned and reservice of food

Measured Observations

Item	Location	Measurement	Comments
ambient	Avantco refrigeration units- 2 door	32.00 Fahrenheit	between 32F-36
chlorine	dishwasher	50.00 PPM	
ambient	Atosa refrigeration units - 2 door	37.00 Fahrenheit	between 37F-39F
hot water	3 comp sink	125.00 Fahrenheit	
ambient	3 door glass unit- True	32.00 Fahrenheit	
ambient	Avantco 2 door freezer	10.00 Fahrenheit	
warm water	hand sinks- all	100.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: PHO LY KITCHEN

NEW OWNER: LY DYNASTY

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The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1377.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 6/1/2026-5/31/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 5/18/2026.*

***Permit condition: THE WELLS DUAL HOTPLATE AND THE CHANGBERT HOTPLATE ARE CONDITIONALLY APPROVED UNDER THE VENTLESS TYPE 1 HOOD.. IF THERE IS A FUTURE CHANGE IN MENU OR OPERATION, OR THE USE OF THIS EQUIPMENT CAUSES ANY SANITATION, VENTILATION OR SAFETY PROBLEM, THE EXHAUST HOOD EXEMPTION MAY BE REVOKED AND AN APPROVED MECHANICAL EXHAUST SYSTEM MUST BE INSTALLED OR THE UNIT REMOVED. VENTILATION PROBLEMS INCLUDE, BUT ARE NOT LIMITED TO, EXCESS HEAT IN THE FACILITY THAT RESULTS IN UNCOMFORTABLE WORK CONDITIONS FOR EMPLOYEES. THE EXEMPTION SHALL NOT BE DEEMED TO SUPERSEDE ANY LOCAL BUILDING AND FIRE CODE REQUIREMENTS. IN THE EVENT THAT A FUTURE CHANGE OF OWNERSHIP OCCURS, THE NEW OWNER SHALL BE MADE AWARE OF THESE CONDITIONS.**

Note: Broth and Pho soup components (beef, pork etc) are precooked and purchased from Pho & Bun 1810 Milmont Drive, Milpitas (FA0260789).

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

Report updated on 5/19/26 and emailed to owner.

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 **6/1/2026**. 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



Received By: Kevin Ly
Owner/Head Cook
Signed On: May 18, 2026