

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 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 03/28/2025
Program PR0424668 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name PHO & BUN CORP	Inspection Time 10:00 - 11:00
Inspected By NHA HUYNH	Inspection Type LIMITED INSPECTION	Consent By KHANH/LONG	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Observed dust accumulation on the ceiling panels above the ventless hood in the kitchen.

[Corrective Action] Thoroughly clean and maintain clean.

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:

The faucet spout at the 3 compartment sink does not reach the right compartment.

[Corrective Action] The faucet spout shall be able to reach all three compartments.

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 unapproved sugar cane juicer machine in the kitchen.

[Corrective Action] Submit application to the Plan Check Program at this department before using machine.

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:

1. Observed drain pipe extending pass the rim of the floor sink under the food prep sink.

[Corrective Action] Provide a one inch gap between the end of the drain pipe and the rim of the floor sink.

2. Observed flex pipe used for the drain pipe under the 3 compartment sink.

[Corrective Action] Use approved material for the drain pipe.

3. Observed water leak from the pipe under the ice machine.

[Corrective Action] Repair to stop the leak.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
ambient air	2 door upright cooler	40.00 Fahrenheit	service area
ambient air	2 door upright freezer - right	2.00 Fahrenheit	back area
ambient air	2 door prep cooler	40.00 Fahrenheit	service area
ambient air	single door prep cooler	40.00 Fahrenheit	next to hood
ambient air	2 door upright cooler - left	40.00 Fahrenheit	back area
ambient air	2 door upright freezer - left	10.00 Fahrenheit	
hot water	handwash sink	120.00 Fahrenheit	
ambient air	2 door upright cooler - right	40.00 Fahrenheit	back area
ambient air	3 door undercounter cooler	40.00 Fahrenheit	service area
chlorine sanitizer	dishwasher	50.00 PPM	
ambient air	single door prep cooler	40.00 Fahrenheit	next to ice machine
hot water	3 compartment sink	120.00 Fahrenheit	

Overall Comments:

Per operator, the Changbert hot plate is used for heating water to blanch noodles.

Pho and bun will be cooked and cooled at Milpitas location. Standard Operating Procedures for those food items have been reviewed and approved.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Pho & Bun San Jose

NEW OWNER: Pho & Bun

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 \$1,107.00 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: 04/01/2025 - 03/31/2026 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 03/28/2025.*

**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.*

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

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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 **4/11/2025**. 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: Long Nguyen
Operator

Signed On: March 28, 2025