

**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 FA0230119 - PHO MAI 2		Site Address 814 S BASCOM AV, SAN JOSE, CA 95128	Inspection Date 12/23/2019
Program PR0330138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name PHO CANH	Inspection Time 13:20 - 14:20
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By KIM LA	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 12/18/2019

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Compliance of this violation has been verified on: 12/23/2019**

Cited On: 12/18/2019

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

**Compliance of this violation has been verified on: 12/23/2019**

**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

*Follow up due to temperature and handwashing violations.*

*Upon inspection:*

*-Observed cook at pho station using thongs to handle raw meat.*

*-Observed employee busing tables not switching tasks. Observed employee at register delivering pre-poured cups of water.*

*-Observed eggs and bean sprouts to be stored in prep unit measuring 40F and 42F.*

*-No food observed unattended in prep sink or back area at time of inspection.*

*Major violations observed to be corrected. Continue to work on other violations.*

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 **1/6/2020**. 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: Kim La  
 Manager  
 Signed On: December 23, 2019