

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 FA0206950 - PHO WAGON		Site Address 1712 MERIDIAN AV I, SAN JOSE, CA 95124		Inspection Date 04/16/2019	
Program PR0305485 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PHO WAGON LLC		Inspection Time 13:30 - 15:40
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By KIMLAN DO	FSC Hai Nguyen 07/26/2021	

Placard Color & Score
GREEN
81

RISK FACTORS AND INTERVENTIO	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures					X		
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized			X				
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals			X				

GOOD RETAIL PRACTICE	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		X
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		X
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		X
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		X
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built,maintained, clean		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: 1 food handler cards is expired

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire. Facility shall have a valid food handler cards available for review at all times.

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: Mechanical dishwasher measured to have 10ppm chlorine. [CA] Sanitization with a mechanical dishwasher shall be done with at least 50ppm chlorine.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 4 dead cockroaches observed:

-1 on wall by workers' rights poster

-1 in electrical box by first side room.

-1 dead under ice machine

-1 on the floor near storage by water heater.

[CA] Clean and sanitize area of dead cockroaches or old droppings. Continue to monitor or new signs of cockroaches.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: In Walk in freezer and walk in cooler observed raw meats stored above ready to eat foods and raw chicken stored above other raw meats. [CA] Store foods from top to bottom:

1) Ready to eat goods and produce

2) Raw Eggs, cuts of beef, pork, and seafood.

3) Raw Ground meats

4) Raw Poultry.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Containers of broth and meats observed to be stored on the floor in walk in cooler and freezer. [CA] Keep foods stored at least 6" off the floor.

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: Cooked meats noodles observed to be covered by plastic grocery store bags. [CA] Provide reusable food grade containers for foods. Discontinue use to single use pleased grocery store bags to store ready to eat foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping clothes observed to stored on prep surfaces in front of prep units.[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Cove basing around walk in observed to be lifting from the sides. [CA] Repair cove basing and maintain in good condition.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Shredded chicken	2 door cooler in side room	40.00 Fahrenheit	
Milk	1 door cooler in server area	41.00 Fahrenheit	
Tendon	Prep	40.00 Fahrenheit	
Raw chicken	Walk in	40.00 Fahrenheit	
raw beef	prep unit by grill station	41.00 Fahrenheit	
Eggs	Walk in	41.00 Fahrenheit	
Sliced beef	prep unit by soup station	40.00 Fahrenheit	
Immitation crab	Facing prep sink	40.00 Fahrenheit	
Meat ball	prep unit by soup station	41.00 Fahrenheit	
Chlorine	3-comp sink	10.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
tofu	3 door cooler by walk in	15.00 Fahrenheit	

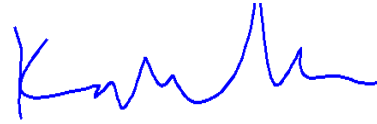
Overall Comments:

NOTE: For grilled items, fried eggrolls, noodles, and spring rolls facility uses operational hours for TPHC. Per employees after lunch(11:00AM-2:30PM) all foods kept out will be thrown away if not eaten by employees. Facility has written TPHC instructions on the wall by spring roll area.

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 **4/30/2019**. 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: Kimlan Do
Manager

Signed On: April 16, 2019