

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 FA0213395 - PHO QUEEN NOODLE HOUSE		Site Address 1133 TASMAN DR, SUNNYVALE, CA 94089	Inspection Date 01/25/2023
Program PR0306332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name DANG, NANCY	Inspection Time 11:25 - 12:25
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By ANDY NGUYEN	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 01/23/2023

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

Compliance of this violation has been verified on: 01/25/2023

Cited On: 01/23/2023

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 01/25/2023

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up due to TPHC violation and temperature violation.

Upon inspection :

-Eggrolls and rice noodles were labeled with time. Eggrolls and rice noodles SHALL be discarded from time on label.

-Par grilled shrimp, pork, and chicken observed to be out on countertop and measured to be 41F. Per employee all were just taken out and are being used and put them away immediately.

Recommend keeping PHF in prep cooler inserts and remove nonPHF from compartment to allow for employee easy access while maintaining temperature.

Major violations have been corrected. Continue work on other violations from routine inspection.

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 **2/8/2023**. 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: Andy Nguyen
PIC

Signed On: January 25, 2023