

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 FA0209897 - PHO KITCHEN	Site Address 5293 PROSPECT RD C, SAN JOSE, CA 95129	Inspection Date 04/07/2025
Program PR0305852 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PHO KITCHEN SJ CORP	Inspection Time 10:00 - 11:15
Inspected By DENNIS LY	Inspection Type LIMITED INSPECTION	Consent By JENNY CHAU

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Lack of hot water at the food preparation sink and the adjacent handwash sink. [CA] [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks where it shall reach a minimum of 100F.

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: Food preparation unit is in disrepair. [CA] Repair or replace refrigeration unit so that it is capable of maintaining potentially hazardous foods at 41F or below.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Pho Kitchen

NEW OWNER: Pho Kitchen SJ Corp.

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

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 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: 05/01/2025 - 04/30/2026 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 04/07/2025*

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

**Facility shall notified district specialist if there are any modifications to be done to areas of food preparation. If there are any addition of cooking equipment, or equipment that requires plumbing - facility shall submit a Plan Check application to this department prior to installation or use of the equipment. Failure to do so may result in enforcement actions.*

Facility was not operating at time of inspection. Discussed requirements for routine inspection after facility opens

OFFICIAL INSPECTION REPORT

Facility FA0209897 - PHO KITCHEN	Site Address 5293 PROSPECT RD C, SAN JOSE, CA 95129	Inspection Date 04/07/2025
Program PR0305852 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PHO KITCHEN SJ CORP	Inspection Time 10:00 - 11:15

FSC: Jenny Chau - 8/16/27

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 4/21/2025. 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: Jenny Chau
Owner

Signed On: April 07, 2025