

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 FA0209568 - PHO CONG LY		Site Address 460 E WILLIAMS ST, SAN JOSE, CA 95112	Inspection Date 06/28/2022
Program PR0306310 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name PHO CONG LY CORPORATIC	Inspection Time 09:25 - 10:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type LIMITED INSPECTION	Consent By HAO THAI	

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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1. Hand wash station within restrooms have missing soap dispensers.

[CA] Install soap dispensers at hand wash stations.

[SA] Facility has hand pump soaps at each hand wash station.

2. Hand wash station next to cook line has a damaged soap dispenser and paper towel dispenser.

[CA] Have soap dispenser and paper towel dispenser repaired.

[SA] Facility has an additional hand wash station close by that could be used.

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

Inspector Observations: Old rats droppings in the dry storage area and dead coach roaches around the water heater.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

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: 1. Ambient temperature within prep table was measured at 62°F at the time of inspection.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

2. House hold refrigeration unit in the front of the store next to hand wash station.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Remove house hold refrigeration unit from facility and obtain a commercial grade piece of equipment.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Warm water	Restroom	100.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Ambient	Prep table	36.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Ambient	Reach in freezer	5.00 Fahrenheit	
Ambient	Prep table	62.00 Fahrenheit	Adjust to 41°F below.
Ambient	Reach in	39.00 Fahrenheit	
Hot water	3-Compartment	120.00 Fahrenheit	
Ambient	Reach in #2	39.00 Fahrenheit	
Ambient	Walk in	37.00 Fahrenheit	

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Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: _____ HAO HAO PHO _____
NEW OWNER: _____ HAO VILLAGE LLC _____

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP_11 ____. An invoice for the permit fee in the amount of \$_1,227__ 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: 7 / 1 / 22 - 6 / 30 / 23 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 6 / 28 / 22*

**Permit condition: _____ NONE _____*

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

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 7/12/2022. 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: Hao Thai
OWNER
Signed On: June 28, 2022