

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 10/12/2026
Program PR0306332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DANG, NANCY	Inspection Time 14:30 - 15:35
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By ANDY NUGYEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/08/2026

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: 10/12/2026

Cited On: 10/08/2026

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

Compliance of this violation has been verified on: 10/12/2026

Cited On: 10/08/2026

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

Compliance of this violation has been verified on: 10/12/2026

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up due to major, TPHC(Time as public health control), holding temperature, and handwashing violation.

Upon follow up inspection:

-Boba observed to have time marking for 1PM. Per operator boba was made at 1PM and will be kept until 5PM or until used.

-No broth observed to be stored underneath shelves and at room temperature at time of inspection. Per operator all extra broths are going to be cooled and reheated prior to use.

-No handling for raw meat observed at time of inspection. Chef observed to wash hands with soap and warm water after coming in from his break. Handwash sinks were fully stocked and easily accessible at time of inspection.

Major violations from 10/08/2026 routine inspection have been corrected. Continue to 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 **10/26/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0213395 - PHO QUEEN NOODLE HOUSE	Site Address 1133 TASMAN DR, SUNNYVALE, CA 94089	Inspection Date 10/12/2026
Program PR0306332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DANG, NANCY	Inspection Time 14:30 - 15:35

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
Manager
Signed On: October 12, 2026