

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 FA0271044 - PHO 90 DEGREES		Site Address 999 STORY RD 9090, SAN JOSE, CA 95122	Inspection Date 07/28/2026
Program PR0408946 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name BUI, NGOC	Inspection Time 16:15 - 17:15
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By NGOC BUI	

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 07/23/2026

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: 07/28/2026

Cited On: 07/23/2026

K14 - 8 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, 114125(b), 114141

Compliance of this violation has been verified on: 07/28/2026

Cited On: 07/28/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Couple of live cockroaches were observed on the floor of the Com 90 Degree kitchen. Couple of live one were also observed on the wall of this kitchen above the three compartment warewash sink.

Follow-up By
07/28/2026

[CA] Eliminate all insects/rodents from the facility by a legal method. Until the live cockroaches are all eliminated and verified by a district inspector, the facility shall be closed. Please contact the district inspector for a follow-up inspection.

During a follow-up inspection, no live or dead vermin, indication of the dropping, gnawing, or rat rub marking should be observed. The owner of the facility must provide a pest control company report which indicate what interventions were conducted and observed violations and recommendations.

The structural issues including the cracks, crevices, and gaps between the wall and the sinks and the preparation tables and the walls must be caulk or sealed. To prevent vermin hiding and breeding and easy cleaning of the floor area, all food products must remove from the floor and stored on shelves or dunnage racks.

Any operational and structural issues that contribute to the vermin infestation must also be addressed.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Mechanical dishwasher	50.00 PPM	
Hot water	Three compartment sink	130.00 Fahrenheit	

Overall Comments:

Note:

1. The restaurant was closed for cockroach infestation on 07/23/2026. During today's follow-up inspection there were multiple live and dead cockroaches on the floor of the COM 90 Degree kitchen. Some more were also observed on the wall above this kitchen's three compartment warewash sink. Most of the structural deficiencies that contribute for the cockroach infestation are also addressed. The sanitizer in the mechanical dishwasher was also adjusted to 50 ppm. However, the restaurant shall remain closed until all the vermin are eliminated from the facility.

Facility closure placard (red) posted in public view. Do not remove, cover, discard, or tamper with closure sign. Failure to comply will result in enforcement action.

OFFICIAL INSPECTION REPORT

Facility FA0271044 - PHO 90 DEGREES	Site Address 999 STORY RD 9090, SAN JOSE, CA 95122	Inspection Date 07/28/2026
Program PR0408946 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BUI, NGOC	Inspection Time 16:15 - 17:15

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

The first follow-up inspection shall be conducted free of charge. However, any subsequent follow-up inspection after first follow-up shall be billed \$282.00/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for the first 2 hours, thereafter \$282 each additional hour, during non-business hours, and upon inspector availability.

Please contact the district inspector for a follow-up inspection.

2. The owner of this restaurant took over Com 90 Degree ten years ago and merge the kitchens and have a single point of sale. She has been paying the permit fee for both restaurants. The permit for the Com 90 Degree shall be closed and the owner refunded the permit fee she paid for next year. She is requesting the check be send to Pho 90 Degree at 999 Story Rd. #9090, San Jose, CA 95122.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/11/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Ngoc Bui
Owner

Signed On: July 28, 2026