

# 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

<b>Facility</b> FA0206611 - PHO PAPA		<b>Site Address</b> 1611 E CAPITOL EX 206, SAN JOSE, CA 95121		<b>Inspection Date</b> 02/11/2025	
<b>Program</b> PR0305750 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> PHO PAPA H INC		<b>Inspection Time</b> 13:00 - 14:00
<b>Inspected By</b> MARCELA MASRI	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> SCOTT VU		<b>FSC</b>	

<b>RISK FACTORS AND INTERVENTIONS</b>	<b>IN</b>	<b>OUT</b>		<b>COS/SA</b>	<b>N/O</b>	<b>N/A</b>	<b>PBI</b>
		<b>Major</b>	<b>Minor</b>				

<b>GOOD RETAIL PRACTICES</b>	<b>OUT</b>	<b>COS</b>

### Comments and Observations

#### Major Violations

No major violations were observed during this inspection.

#### Minor Violations

No minor violations were observed during this inspection.

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

N/A

#### Overall Comments:

**FOLLOW UP INSPECTION FROM 2/8/25 IN WHICH THE FOOD WORKER DID NOT WASH HER HANDS PROPERLY AND THE POTENTIALLY HAZARDOUS FOOD SPROUTS AND BOBA (WERE FOUND AT 60F)**

**FINDINGS: THE BOBA AND THE BEAN SPROUTS ARE UNDER TPHC. THE FOOD WORKER IS ABLE TO WASH HER HANDS PROPERLY AFTER EXPLAINING FROM THE MANAGER ON THE PROPER PROCEDURES.**

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 **2/25/2025**. 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:** SCOTT VU  
OWNER  
**Signed On:** February 11, 2025