

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 FA0250669 - PHO 90 DEGREE		Site Address 222 GREAT MALL DR, MILPITAS, CA 95035		Inspection Date 06/09/2026		Placard Color & Score YELLOW 67		
Program PR0361013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GM PHO 90 DEGREE CORP		Inspection Time 10:00 - 12:00			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By CUC H.				FSC Chau Huynh 07/30/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly			X				N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		X			N
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0250669 - PHO 90 DEGREE	Site Address 222 GREAT MALL DR, MILPITAS, CA 95035	Inspection Date 06/09/2026
Program PR0361013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GM PHO 90 DEGREE CORP	Inspection Time 10:00 - 12:00
K48	Plan review	
K49	Permits available	X
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

On a metal shelf adjacent to the ice machine, bean sprouts measured 75F while maintained out of temperature control. Per staff, bean sprouts had been removed from refrigeration 2 hours and 15 minutes prior. In the same area, on a prep table, sliced tomatoes measured 57F and raw shell eggs measured 59F. Per staff, items had been removed from refrigeration less than 1 hour prior.

In the preparation cooler nearest the ice machine, beef flank measured 52F, raw chicken measured 52F, raw beef measured 53F, crab meat measured 52F, and tofu measured 47F. Ambient of the unit measured 52F via probe. Condenser observed with heavy accumulation of ice. Condenser observed draining into a 1/2 full metal insert maintained inside the unit. Per the manager, meats had been maintained in the unit overnight, and tofu had been placed into the unit 2 hours prior.

In the preparation cooler to the immediate right of the entrance of the kitchen, tofu measured 54F. Ambient of the unit measured 54F via probe. Per staff, tofu had been maintained in the unit overnight.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Bean sprouts, raw shell eggs, and sliced tomatoes relocated to refrigeration. Potentially hazardous foods maintained in the units overnight were voluntarily discarded. Tofu placed into the preparation cooler nearest the ice machine was relocated to the walk-in cooler.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Chicken broth measured 52F while maintained in a large stock pot in the walk-in cooler. Per staff, chicken broth had been cooked yesterday, and maintained inside the walk-in cooler to cool down overnight.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Chicken broth was voluntarily discarded.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Three food handler cards observed expired.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Follow-up By
06/12/2026

OFFICIAL INSPECTION REPORT

Facility FA0250669 - PHO 90 DEGREE	Site Address 222 GREAT MALL DR, MILPITAS, CA 95035	Inspection Date 06/09/2026
Program PR0361013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GM PHO 90 DEGREE CORP	Inspection Time 10:00 - 12:00

Inspector Observations:

Employee observed moving a trash can, then did not wash hands thereafter.

Employee placed hand on raw meat to verify temperature, then did not wash hands thereafter.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat food.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

[COS] Employee was instructed to wash hands.

K14 - 3 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, 14125(b), 114141

Inspector Observations:

- 1. Accumulation of brown, mold-like substance on the interior of the ice machine.*

[CA] Clean regularly to preclude buildup. Food contact surfaces shall be maintained clean.

- 2. Chlorine sanitizer measured 25 ppm in the mechanical dishwasher while not in active use to wash dishes.*

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

- 1. In the three-door upright cooler adjacent to the ice machine, observed a flat of raw shell eggs stored over sliced carrots.*

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

- 2. In the walk-in freezer, observed packages of meat stored directly on the floor.*

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

OFFICIAL INSPECTION REPORT

Facility FA0250669 - PHO 90 DEGREE	Site Address 222 GREAT MALL DR, MILPITAS, CA 95035	Inspection Date 06/09/2026
Program PR0361013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GM PHO 90 DEGREE CORP	Inspection Time 10:00 - 12:00

Inspector Observations:

1. Ambient of the preparation cooler nearest the ice machine measured 52F via probe. Ambient of the preparation cooler to the right of the entrance of the kitchen measured 54F via probe.

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.

2. Observed food stored in plastic to-go bags throughout the facility. Observed food being microwaved maintained directly inside a plastic to-go bag.

[CA] Discontinue the use of plastic to-go bags in contact with food. Equipment shall be smooth, durable, nonabsorbent, and shall be designed not to impart substances into food.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

All refrigeration units lack internal thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations:

--48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ \$3,097.50. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

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.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Hands clean/properly washed/gloves used properly.

OFFICIAL INSPECTION REPORT

Facility FA0250669 - PHO 90 DEGREE	Site Address 222 GREAT MALL DR, MILPITAS, CA 95035	Inspection Date 06/09/2026
Program PR0361013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GM PHO 90 DEGREE CORP	Inspection Time 10:00 - 12:00

Measured Observations

Item	Location	Measurement	Comments
passion fruit juice	freezer chest - front service	6.00 Fahrenheit	
beef flank	walk-in cooler	38.00 Fahrenheit	
raw beef	prep cooler - near ice machine	52.00 Fahrenheit	
ambient	prep cooler - near ice machine	52.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
pork blood	prep cooler - right cook-line - middle	40.00 Fahrenheit	
beef broth	stovetop - right cook-line	201.00 Fahrenheit	
shrimp	prep cooler - right cook-line - far end	38.00 Fahrenheit	
warm water	hand sinks - kitchen	100.00 Fahrenheit	
tofu	prep cooler - kitchen entrance	54.00 Fahrenheit	
frozen egg rolls	upright freezer - left cook-line	13.00 Fahrenheit	
beef tripe	prep cooler - right cook-line - far end	38.00 Fahrenheit	
heavy cream	upright cooler - front service	40.00 Fahrenheit	
hot water	prep sinks	120.00 Fahrenheit	
raw shell eggs	three-door upright cooler - left cook-line	41.00 Fahrenheit	
raw chicken	three-door upright cooler - left cook-line	41.00 Fahrenheit	
jellies	prep cooler - front service	54.00 Fahrenheit	no PHF
ambient	prep cooler - kitchen entrance	54.00 Fahrenheit	
chicken broth	stovetop - left cook-line	189.00 Fahrenheit	
raw chicken	walk-in cooler	38.00 Fahrenheit	
empress chicken	prep cooler - right cook-line - middle	40.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	25.00 PPM	
frozen crab meat	walk-in freezer	3.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 5 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$282/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 **6/23/2026**. 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 FA0250669 - PHO 90 DEGREE	Site Address 222 GREAT MALL DR, MILPITAS, CA 95035	Inspection Date 06/09/2026
Program PR0361013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GM PHO 90 DEGREE CORP	Inspection Time 10:00 - 12:00

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: Phuc T.
Manager

Signed On: June 09, 2026