

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 FA0207154 - PHO PASTEUR	Site Address 1818 TULLY RD 132, SAN JOSE, CA 95122	Inspection Date 05/05/2022
Program PR0304175 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NGUYEN, NGOC HAO T	Inspection Time 13:00 - 13:45
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HAO NGUYEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/02/2022

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: 05/05/2022

Cited On: 05/02/2022

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

Compliance of this violation has been verified on: 05/05/2022

Cited On: 05/02/2022

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

Compliance of this violation has been verified on: 05/05/2022

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Soup broth	Walk-in refrigerator	41.00 Fahrenheit	
Raw sliced beef	Pho preparation refrigerator	38.00 Fahrenheit	
Flour cake	Preparation refrigerator	40.00 Fahrenheit	
Pho broth	Stove	201.00 Fahrenheit	Hot holding
Beef stew broth	Stove	175.00 Fahrenheit	Hot holding
Beef flank	Pho preparation refrigerator	39.00 Fahrenheit	
Beef brisket	Walk-in refrigerator	40.00 Fahrenheit	

Overall Comments:

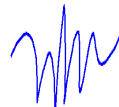
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **5/19/2022**. 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.

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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 Nguyen
Manager

Signed On: May 05, 2022