

# 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<br>FA0208170 - PHO VIET                                         |                                       | Site Address<br>2557 N 1ST ST, SAN JOSE, CA 95131 | Inspection Date<br>02/10/2025    |
| Program<br>PR0306738 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                       | Owner Name<br>PHO VIVO LLC                        | Inspection Time<br>15:30 - 16:45 |
| Inspected By<br>MINDY NGUYEN                                             | Inspection Type<br>LIMITED INSPECTION | Consent By<br>VIEN VO                             |                                  |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

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

**Inspector Observations:** Inside the walk-in refrigerator: measured internal temperatures of multiple PHFs (rice, shrimp, rice noodles, sprouts, beef, fresh pho noodles, tofu) to be 49F - 53F. Some foods were held for more than 4 hours.

**[CA]** Keep potentially hazardous foods at 41F and below or 135F and above.

**[COS]** Foods that were held for 4 hours or more were voluntarily discarded. Foods that were held for less than 4 hours were moved to a different refrigerator. See VC&D form.

#### Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** Inside the reach-down section of the prep unit: observed cooked chicken (46F) was cooling inside a closed plastic bag (employee stated she fried it at 11am (about 4 hours prior), and that they usually fry the chicken, cool it, then grill again to order.

**[CA]** After cooking food, leave it uncovered until it reaches 41F in order to help it cool rapidly.

**Note:** other PHFs in the prep unit measured 41F or below.

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

**Inspector Observations:** The walk-in refrigerator was unable to keep potentially hazardous foods at 41F and below; ambient temperature of the refrigerator measured 50F after a metal probe thermometer was left inside with the door closed for over 30 minutes.

**[CA]** Repair refrigerator so that it can keep foods at 41F and below.

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

| Item                                                     | Location                      | Measurement       | Comments         |
|----------------------------------------------------------|-------------------------------|-------------------|------------------|
| CHLORINE                                                 | DISHWASHER                    | 50.00 PPM         |                  |
| BEEF, MAYONNAISE                                         | PREP UNIT                     | 41.00 Fahrenheit  |                  |
| RICE, RICE NOODLES, SHRIMP, RAW BEAN SPROUTS, BEEF, TOFU | WALK-IN REFRIGERATOR          | 49.00 Fahrenheit  | 49 - 53F         |
| HOT WATER                                                | 3-COMPARTMENT SINK            | 120.00 Fahrenheit |                  |
| BBQ CHICKEN                                              | PREP UNIT, REACH-DOWN SECTION | 45.00 Fahrenheit  | COOLING, 4 HOURS |

#### Overall Comments:

Limited inspection in conjunction with CO0156235.

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|                                                                          |                                                   |                                  |
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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 2/24/2025. 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 |



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**Received By:** Vien Vo  
Manager

**Signed On:** February 10, 2025