

**County of Santa Clara**

**- No Signature**



**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 FA0206950 - PHO WAGON		Site Address 1712 MERIDIAN AV I, SAN JOSE, CA 95124		Inspection Date 06/24/2020	
Program PR0305485 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PHO WAGON LLC		Inspection Time 11:55 - 12:50
Inspected By THAO HA	Inspection Type RISK FACTOR INSPECTION		Consent By MARY NGUYEN	FSC Julie Ghajar 5/04/2024	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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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						
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				
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods			X				
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						
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						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals		X		X			

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		
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		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
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		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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## Comments and Observations

### Major Violations

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

**Inspector Observations: 1 live adult cockroach observed by side drink area by glass door cooler.**

**About a dozen dead cockroaches observed between glass door cooler and wall.**

**About 4-6 dead cockroaches observed under ice machine in kitchen area.**

**[CA] Clean and sanitize area of dead cockroaches or old droppings. Ensure facility is free of vermin. If active vermin infestation is observed, facility shall cease operation and keep eliminate all signs of vermin from facility.**

**[COS] Operator killed live cockroaches. Operator started removing dead cockroaches and cleaning area.**

### Minor Violations

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

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

**Inspector Observations: Grilled chicken and pork observed to be in a container with lid on in prep unit by grill.**

**[CA] Keep cooling PHFs uncovered in walk in to allow hot steam to escape.**

**[COS] operator kept lid off.**

### Performance-Based Inspection Questions

N/A

### Measured Observations

Item	Location	Measurement	Comments
Milk	Glass door cooler	41.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Tripe	Soup prep unit	41.00 Fahrenheit	
Raw beef	Grill prep unit	40.00 Fahrenheit	
Shrimp	Spring roll prep unit	41.00 Fahrenheit	
Grilled pork	Grill prep unit	75.00 Fahrenheit	Per employee grilled about 35 minutes prior.
Raw chicken	Walk in	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Chlorine	under counter dishwasher	100.00 Fahrenheit	
Sliced raw beef	Soup prep unit	40.00 Fahrenheit	
Tofu	Upright cooler in back storage area	41.00 Fahrenheit	
Pho broth	Walk in	41.00 Fahrenheit	
Meatballs	Soup prep unit	56.00 Fahrenheit	Per employee cooked about 45 minute prior and cut in half.
Grilled chicken	Grill prep unit	105.00 Fahrenheit	Per employee grilled about 35 minutes prior.

### Overall Comments:

**NOTE: Facility has old protocols posted. New Appendix A protocols will be emailed to operator with this report. Please fill out and post at entrance, replacing old procedures.**

**Report was written off site and emailed to operator.**

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 **7/8/2020**. 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