

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 FA0230282 - PHO TRAN VU		Site Address 1020 N RENGSTORFF AV C, MOUNTAIN VIEW, CA 95031		Inspection Date 07/28/2025		Placard Color & Score GREEN 79		
Program PR0330290 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TIEN VU, LIEN VU		Inspection Time 15:10 - 16:30			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By MUOI NGUYEN				FSC Perry Truong 2/8/2027

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						
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						
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						

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	X	
K30	Food storage: food storage containers identified	X	
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	X	
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available		
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: *Measured cooked egg rolls at 79 F in a basket at the cook line. PIC stated that the egg rolls were removed from cooking 1 hour prior.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[COS] *Egg rolls relocated to refrigeration to be cooled to and held at 41 F or below.*

Sliced pork measured at 48 F within a bag above the fill line at the preparation refrigerator.

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[COS] *Pork relocated into the lower portion of the fridge to be cooled to and held at 41 F or below.*

PHF's within the two door reach in refrigerator measured at 52 F to 56 F (see measured observations) Ambient temperature of the unit measured at 54 F. PIC stated that the items were prepared and placed within the unit less than 2 hours prior.

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[COS] *PHF's within the unit relocated to the walk in refrigerator to be cooled to and held at 41 F or below.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *The paper towel dispenser at the hand wash sink in the rear preparation area was in disrepair. The hand wash sink was partially blocked by the storage of pans and containers.*

[CA] *Repair or replace paper towel dispenser.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Household insecticide spray container stored above dry food storage within the storage room.*

[CA] *Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.*

Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Open bulk dry food containers (sugar, salt, etc) within the dry storage area.*

[CA] *Store open bulk foods in approved NSF containers with tight fitting lids.*

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: *1. Facility is using non-food grade, died red mulch wood chips to add smoke flavor at the grill.*

[CA] *Discontinue the use of non-food grade food wood chips for cooking purposes.*

2. The two door glass front reach in refrigerator ambient temperature measured at 52 F.

[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below. Discontinue use of the unit to hold PHF's until it can maintain 41 F or below.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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Inspector Observations: *Observed the re-use of single use food containers to store open food within refrigerators and dry storage areas.*

[CA] *Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Build-up of food debris below dry food storage shelves within the storage room.*

[CA] *Regularly clean under equipment to prevent accumulation of debris.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	3 comp, prep, mop sink	120.00 Fahrenheit	
noodle	2 door reach in fridge	52.00 Fahrenheit	
pho	cook line	190.00 Fahrenheit	
pho	walk in fridge	40.00 Fahrenheit	
beef	prep fridge	40.00 Fahrenheit	
egg rolls	2 door reach in fridge	52.00 Fahrenheit	
shrimp	prep fridge	37.00 Fahrenheit	
diced tomatoes	prep fridge	39.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
egg roll	cook line	78.00 Fahrenheit	
bean sprouts	glass upright fridge	38.00 Fahrenheit	
spring roll	2 door reach in fridge	56.00 Fahrenheit	
chlorine sanitizer	warewashing machine	100.00 PPM	
sliced pork	prep line fridge	48.00 Fahrenheit	
chicken	2 door reach in fridge	56.00 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 **8/11/2025**. 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: muoi nguyen
pic

Signed On: July 28, 2025