

**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**

<b>Facility</b> FA0211543 - PHO VAN RESTAURANT		<b>Site Address</b> 1555 LAURELWOOD RD 1, SANTA CLARA, CA 9505	<b>Inspection Date</b> 09/09/2025
<b>Program</b> PR0302543 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> QUOC VINH INC	<b>Inspection Time</b> 13:30 - 14:05
<b>Inspected By</b> MAVERICK CHIN	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> QUAN	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
--

**Comments and Observations**

**Major Violations**

Cited On: 09/04/2025

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

**Compliance of this violation has been verified on: 09/09/2025**

Cited On: 09/04/2025

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

**Compliance of this violation has been verified on: 09/09/2025**

Cited On: 09/04/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Compliance of this violation has been verified on: 09/09/2025**

Cited On: 09/04/2025

K14 - 8 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

**Compliance of this violation has been verified on: 09/09/2025**

**Minor Violations**

Cited On: 09/04/2025

K48 - 2 Points - Plan review unapproved; 114380

**This violation found not in compliance on 09/09/2025. See details below.**

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
beef broth	walk-in cooler	41.00 Fahrenheit	cooked and cooled this morning
chlorine sanitizer	3 compartment sink	100.00 PPM	
rice	rice cooker	143.00 Fahrenheit	
raw pork belly	walk-in cooler	40.00 Fahrenheit	
chicken broth	stovetop	204.00 Fahrenheit	

**Overall Comments:**

*On-site for a follow-up inspection after facility earned a conditional pass during the routine inspection conducted on 09/04/2025*

*Compliance of the following has been verified:*

**K07: Improper hot and cold holding temperatures**

*- All PHF's measured at or below 41F, OR at or above 135F*

**K09: Improper cooling methods**

*- No cooling violations noted at time of inspection*

**K13: Food not in good condition/adulterated**

*- No adulteration or contamination of food observed at time of inspection. No flies observed within facility*

# OFFICIAL INSPECTION REPORT

Facility FA0211543 - PHO VAN RESTAURANT	Site Address 1555 LAURELWOOD RD 1, SANTA CLARA, CA 95054	Inspection Date 09/09/2025
Program PR0302543 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name QUOC VINH INC	Inspection Time 13:30 - 14:05

**K14: Food contact surfaces unclean and unsanitized**

**- Proper dishwashing procedures of wash, rinse, sanitize observed and/or measured at the three compartment dishwashing sink**

**Submit plans to DEH Plan check at [dehplanchek@deh.sccgov.org](mailto:dehplanchek@deh.sccgov.org) for the installation of the new hand sink, and the prep sink that has been re-purposed from a hand sink into a prep sink by 9/18/2025**

**Failure to comply may result in further enforcement action**

**Continue to work on the violations cited during the last routine inspection on 09/04/2025**

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 **9/23/2025**. 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:** Quan Nguyen  
Employee

**Signed On:** September 09, 2025