

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 FA0254377 - PHO GA AN NAM		Site Address 740 STORY RD 8, SAN JOSE, CA 95122	Inspection Date 05/20/2025
Program PR0370995 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name 3T INC	Inspection Time 11:30 - 12:30
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By JASON	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/14/2025

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

Compliance of this violation has been verified on: 05/20/2025

Cited On: 05/14/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 05/20/2025

Cited On: 05/20/2025

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

Inspector Observations: Observed employee scooping soup into sauce cup to taste, and then pouring the remaining of the soup from the sauce cup back into pot.

[CA] No employee shall commit any act that may cause the contamination or adulteration of food, food-contact surfaces, or utensils.

[COS] Pot of spicy beef soup, approximately 4-5 gallons, was VC&D due to contamination.

Minor Violations

Cited On: 05/20/2025

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Container of bean sprouts at the food preparation line in an adequate ice bath, with ice only touching the bottom of the container. Bean sprouts measured at 49F at the top and 44F at the bottom of the container.

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

- This Division recommends utilizing time as a public health control (TPHC).

Cited On: 05/20/2025

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed 2-3 live flies inside kitchen hovering over uncovered food items.

Rear door of the facility was maintained opened at time of inspection.

[CA] Use any and all approved methods to abate live flies.

Cited On: 05/20/2025

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Rear door of the facility maintained opened during the inspection.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

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Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	145.00 Fahrenheit	
Chicken soup	Cook line	182.00 Fahrenheit	
Cooked chicken gizzards	Food preparation refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Undercounter dish machine	50.00 PPM	
Raw chicken	Three-door upright refrigerator	40.00 Fahrenheit	
Beef in soup	Cookline	149.00 Fahrenheit	
Red rice	Rice warmer	157.00 Fahrenheit	
Coagulated pork blood	Crockpot	166.00 Fahrenheit	
Chicken rice	Rice warmer	154.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 5/14/2025.
- Facility has corrected the following major violations:
 - K07M - Improper hot and cold holding temperatures:
 - Minor violation was observed. See violation above.
 - K08M - Improperly using time as a public health control:
 - PHF items subjected to time as a public health control (TPHC) were properly labeled.
 - At time of follow-up, observed TPHC labels placed on items that were cooling and thawing.
 - Discussed with manager to explain to employee the usage of TPHC.
- Major violation for K13 - Food in good condition, safe, unadulterated was observed. See violation above.
- Continue to address all other violations noted on inspection reports.

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 **6/3/2025**. 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: Jason
Manager
Signed On: May 20, 2025