

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 FA0250669 - PHO 90 DEGREE | Site Address 222 GREAT MALL DR, MILPITAS, CA 95035 | Inspection Date 01/17/2025 |
| Program PR0361013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name GM PHO 90 DEGREE CORP | Inspection Time 10:05 - 11:35 |
| Inspected By GLENCIJOY DAVID | Inspection Type FOLLOW-UP INSPECTION | Consent By PHUC |

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 01/16/2025

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

This violation found not in compliance on 01/17/2025. See details below.

Cited On: 01/16/2025

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

This violation found not in compliance on 01/17/2025. See details below.

Cited On: 01/16/2025

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

This violation found not in compliance on 01/17/2025. See details below.

Cited On: 01/17/2025

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

Inspector Observations: Live cockroaches found: 1) on plate underneath microwave, 2) underside of two compartment sink next to ice machine, 3) on ceilings (above microwave and above ice machine), 4) on walls (behind and side of ice machine).

Dead cockroaches found: 1) on edges of metal containers, 2) on edge of plastic container, 3) on floor in front of walk in freezer, 4) on wall next to walk in freezer, 5) underside of warewash machine drainboard.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). Facility shall no longer have evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

FOOD FACILITY SHALL CEASE AND DESIST FOOD SALES AND ALL FOOD PREP

Follow-up By
01/24/2025

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

FACILITY WILL REMAIN CLOSED.

Facility shall continue to cease and desist food sales. No food prep allowed during facility closure.

Follow up inspections during the weekend will be billed at \$645/hr (minimum of two hours) and only upon availability. Subsequent follow-up inspections will be billed at \$290/hr during business hours and \$629/hr (minimum of 2 hours) during nonbusiness hours upon availability.

For re-opening facility will be required to:

- have no evidence of cockroaches

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- all contaminated equipment shall be cleaned and sanitized
- recommend glue traps throughout facility for monitoring
- recommend professional pest control service

Facility shall contact district specialist

Spoke w/ S. Lew, regarding closure.

CLOSURE / PERMIT SUSPENSION NOTICE

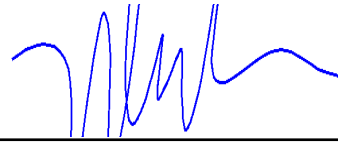
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **1/31/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Phuc Tran
PIC
Signed On: January 17, 2025