

# 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 FA0206999 - PHO CUONG		Site Address 1739 BERRYESSA RD A, SAN JOSE, CA 95133		Inspection Date 08/11/2023	
Program PR0302775 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NGUYEN, HONG HA		Inspection Time 15:00 - 16:40
Inspected By MANDEEP JHAJJ	Inspection Type ROUTINE INSPECTION		Consent By SON NGUYEN	FSC SON NGUYEN 9/30/27	

Placard Color & Score
<b>GREEN</b>
<b>83</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						S
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					

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	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		
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		

# OFFICIAL INSPECTION REPORT

Facility FA0206999 - PHO CUONG	Site Address 1739 BERRYESSA RD A, SAN JOSE, CA 95133	Inspection Date 08/11/2023
Program PR0302775 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NGUYEN, HONG HA	Inspection Time 15:00 - 16:40
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations: Observed dead cockroaches on floor and inside glue traps under the 3 comp sink and near reach-in freezer. Some of the cockroaches on the glue traps are still moving.**

**[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.**

**[SA] Told manager to clean the floor to remove dead cockroaches in the facility. Told manager to call pest control to provide service.**

**Recent pest control service report fro month of July available to review.**

Follow-up By  
08/18/2023

### Minor Violations

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

**Inspector Observations: Bean sprouts in ice chest measured at 46F for less than 4 hours. Half bag of bean sprouts left which will be sued in next 1 hour.**

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

**Told manager to add more ice on top to make bean sprouts cold.**

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

**Inspector Observations: Observed food bags stored in the floor in walk-in cooler.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

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: Large prep unit in cooking area measured at 48F. No PHF stored in this unit.**

**[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.**

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

**Inspector Observations: Observed food debris on the floor near water heater area, mop sink area, under the cooking equipments.**

**[CA] Walls and/or floors in food preparation area shall be kept clean.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
COOKED CHICKEN	COOLING AND IN USE	85.00 Fahrenheit	
RAW CHICKEN	WALK-IN COOLER	40.00 Fahrenheit	
BEAN SPROUTS	ICE CHEST ON ICE	46.00 Fahrenheit	
HOT WATER	3 COMP SINK	120.00 Fahrenheit	
RAW EGGS	WALK-IN COOLER	41.00 Fahrenheit	
SOUP	GRILL	154.00 Fahrenheit	
RAW PORK	WALK-IN COOLER	41.00 Fahrenheit	
WALK-IN COOLER	KITCHEN	40.00 Fahrenheit	
EGG ROLLS	FREEZER	0.00 Fahrenheit	
HALF N HALF	FRONT COOLER	40.00 Fahrenheit	
WARM WATER	HAND SINK	100.00 Fahrenheit	

### Overall Comments:

**Follow up inspection to check vermin infestation next week.**

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0206999 - PHO CUONG	<b>Site Address</b> 1739 BERRYESSA RD A, SAN JOSE, CA 95133	<b>Inspection Date</b> 08/11/2023
<b>Program</b> PR0302775 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> NGUYEN, HONG HA	<b>Inspection Time</b> 15:00 - 16:40

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 **8/25/2023**. 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:** SON NGUYEN  
MANAGER

**Signed On:** August 11, 2023