

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 FA0262123 - PHO HUONG		Site Address 1954 TULLY RD, SAN JOSE, CA 95122		Inspection Date 06/11/2025		Placard Color & Score GREEN 77		
Program PR0384467 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VO, HUONG		Inspection Time 15:20 - 16:10			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By HUONG				FSC Huang T Vo 07/06/2025

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						S
K04	Proper eating, tasting, drinking, tobacco use			X				N
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X				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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
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: *Cooked rice inside both rice cookers measured between 120F to 125F. Employee stated that the rice was prepared today at approximately 12:00 PM at which the rice was hot.*

Bean sprouts maintained out in ambient temperature in an inadequate ice bath with ice only touching the bottom of the strainer. Bean sprouts measured at 60F via IR. Employee stated that a new bag of bean sprouts was just brought out.

Numerous PHF items stored above the top inserts of both preparation refrigerators measured as follows:

- Sliced tomatoes - 52F - employee stated that the tomatoes was sliced less than one hour prior.*
- Plates of cooked beef - 46F to 51F - employee stated that beef was just used for orders less than one hour prior.*

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

[COS] Cooked rice was immediately removed from the rice cooker to cool. Bags of ice was placed directly on top of bean sprouts to immediately cool.

** Discontinue storing food items above the refrigerated top inserts. Place food inside containers. Place containers directly into the designated areas of the preparation refrigerator.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Employees' three-year food handler cards are all expired.*

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: *Observed employees eating inside the kitchen in areas of food preparation; half eaten tangerine placed on food contact surface.*

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Provide designated location for employees to store personal food and beverages, separated and protected from restaurant food.

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

Inspector Observations: *Observed one live fly inside the kitchen.*

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

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Containers of food maintained directly on the floor:*

- Barrel of raw beef during active preparation.*
- Pots of soup inside the walk-in refrigerator.*
- Numerous containers of food inside the walk-in freezer.*

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

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K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of grime observed on door handles of preparation refrigerators in the kitchen.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

Inspector Observations: Observed tongs used to handle raw marinated cornish hen stored inside the container with the handle in direct contact with food item.

[CA] Store utensil handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Performance-Based Inspection Questions

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Raw shrimp	Food preparation refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sink - restroom	107.00 Fahrenheit	
Raw beef steak	Food preparation refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Hot water	Food preparation sink	120.00 Fahrenheit	
Deep fried cornish hen	Deep fryer	168.00 Fahrenheit	Final cooking temperature
Cooked pork	Walk-in refrigerator	40.00 Fahrenheit	
Pho soup	Walk-in refrigerator	40.00 Fahrenheit	
Raw sliced chicken	Food preparation refrigerator	41.00 Fahrenheit	
Raw beef	Walk-in refrigerator	40.00 Fahrenheit	
Cooked beef tendon	Food preparation refrigerator	41.00 Fahrenheit	
Individual bowls of cooked red rice	Food preparation refrigerator	41.00 Fahrenheit	
Beef tripe	Walk-in refrigerator	40.00 Fahrenheit	
Broiled chicken	Walk-in refrigerator	41.00 Fahrenheit	
Raw beef	Food preparation refrigerator	41.00 Fahrenheit	
Steamed egg cake	Food preparation refrigerator	41.00 Fahrenheit	
Cooked beef	Walk-in refrigerator	40.00 Fahrenheit	
Raw sliced pork	Food preparation refrigerator	40.00 Fahrenheit	
Warm water	Hand wash sink - kitchen	105.00 Fahrenheit	
Pho soup	Cook line	168.00 Fahrenheit	

Overall Comments:

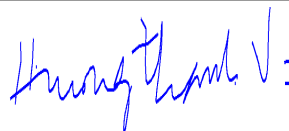
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/25/2025**. 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.

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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: Huong V.
Owner

Signed On: June 11, 2025