

**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> FA0250920 - PHO HOA & JAZEN TEA		<b>Site Address</b> 3147 MISSION COLLEGE BL, SANTA CLARA, CA 95	<b>Inspection Date</b> 09/22/2025
<b>Program</b> PR0364165 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> SILICON VALLEY RESTAURA	<b>Inspection Time</b> 12:55 - 13:55
<b>Inspected By</b> THAO HA	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> TOMMY LE	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 09/18/2025

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

**Compliance of this violation has been verified on: 09/22/2025**

**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

*Follow up due to multiple major temperature violations.*

*Upon inspection:*

*Prep cooler observed to have all PHFs within fill line of insert. Cooler measured to have:*

- Bean sprouts at 41F
- Sliced pork at 40F
- Raw egg at 41F
- Shrimp at 39F
- Cooked shrimp at 55F (Per employee shrimp was just boiled 1 hour prior)

*Bean sprouts on ice observed to have sufficient ice and measured to be 36F*

*Cookline prep cooler measured to have:*

- Tripe at 42F
- Tendon at 42F
- Brisket at 40F
- Raw beef at 37F
- Meatballs at 41F

*Major violations have been corrected. Continue to work on other violations from routine inspection report.*

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 **10/6/2025**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0250920 - PHO HOA & JAZEN TEA	<b>Site Address</b> 3147 MISSION COLLEGE BL, SANTA CLARA, CA 95054	<b>Inspection Date</b> 09/22/2025
<b>Program</b> PR0364165 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> SILICON VALLEY RESTAURANT GROUP	<b>Inspection Time</b> 12:55 - 13:55

**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



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**Received By:** Tommy Le  
PIC

**Signed On:** September 22, 2025