

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 FA0252306 - PHO HA NOI SAN JOSE	Site Address 10100 S DE ANZA BL, CUPERTINO, CA 95014	Inspection Date 06/17/2026
Program PR0367203 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HANOI BISTRO	Inspection Time 12:30 - 13:00
Inspected By DENNIS LY	Inspection Type LIMITED INSPECTION	Consent By KELVIN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee at the prep and cook line for pho handles cooked foods (noodles, chicken, beef) with his gloved hands to prepare menu items that contains broth. That same employee was observed handling raw meat with his hands instead of using the designated tongs and did not wash their hands afterwards. [CA] Employees shall properly wash their hands with warm water, soap, and paper towels after handling raw meat and prior to handling ready-to-eat foods or food contact surfaces.

[COS] Employee was stopped and asked to properly wash their hands before continuing to work.

Minor Violations

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

Inspector Observations: Cooked chicken at the food prep unit insert was over stacked with the over stacked chicken measuring at 47F to 49F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. Do not stacked potentially hazardous foods over the fill line on containers when using the prep unit .

[SA] Per employee, the chicken was filled within the hour and will be used within the next hour.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Raw chicken	Walk-in cooler	38.00 Fahrenheit	
Grilled pork	Prep line	85.00 Fahrenheit	Subject to time
Raw pork	Walk-in cooler	39.00 Fahrenheit	
Cooked chicken	Walk-in cooler	40.00 Fahrenheit	
Bean sprouts	Reach-in cooler	39.00 Fahrenheit	
Chicken	Prep unit insert	49.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Bean sprouts	Service line at server station	40.00 Fahrenheit	
Chicken broth	Cook top	203.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with CO0159993

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 **7/1/2026**. 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: Kelvin Tran
Manager

Signed On: June 17, 2026