

**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 FA0206909 - PHO BANG RESTAURANT		Site Address 1705 TULLY RD, SAN JOSE, CA 95122	Inspection Date 12/02/2022
Program PR0302401 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name LUCKY FORTUNE CORPORA	Inspection Time 09:30 - 10:20
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By ALINA UONG	

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

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Hand wash station in the kitchen lacks paper towel and hand soap dispenser. Per manager, new dispensers will be installed prior to re-opening. [CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.**

K14 - 3 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

**Inspector Observations: Mechanical dish machine failed to dispense any measurable sanitizer. [CA] Ensure all food contact surfaces are properly cleaned and sanitized with the minimum required sanitizer concentration. Maintain chlorine in mechanical warewash machine at 50 PPM or per manufacturer specifications.**

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: Food preparation refrigerators currently unplug while final clean-up is being conducted. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Ensure refrigeration units are working properly prior to storing PHF.**

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Warm water	Hand wash sink	130.00 Fahrenheit	
Hot water	Two-compartment ware wash sink	140.00 Fahrenheit	
Ambient	Walk-in refrigerator	39.00 Fahrenheit	
Ambient	Walk-in freezer	0.00 Fahrenheit	
Hot water	Food preparation sink	130.00 Fahrenheit	

**Overall Comments:**

- On-site to clear facility to re-open after facility sustained extensive fire damage to the dining area on 3/13/2022.
- Facility was temporarily closed for clean-up and repairs. Facility's health permit was temporarily inactivated during this time.
- Per owner and manager, facility was cleared by San Jose fire department to resume operations.
- Facility plans to re-open by next week.
- Facility is hereby authorized to reopen and resume operations.
- Correct violations noted above prior to re-opening.
- Facility's health permit will be re-instated.
- Permit valid date: 12/1/2022 to 11/30/2023.

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<b>Program</b> PR0302401 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> LUCKY FORTUNE CORPORATION	<b>Inspection Time</b> 09:30 - 10:20

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 **12/16/2022**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



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**Received By:** Alina Uong  
Owner

**Signed On:** December 02, 2022