

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 FA0207154 - PHO PASTEUR		Site Address 1818 TULLY RD 132, SAN JOSE, CA 95122		Inspection Date 07/14/2025		Placard Color & Score GREEN 73			
Program PR0304175 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NGUYEN, NGOC HAO T		Inspection Time 14:30 - 15:35				
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By LIEN				FSC Peter Lai 05/04/2028	

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
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				
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		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	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		
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	X	
K39	Thermometers provided, accurate	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0207154 - PHO PASTEUR	Site Address 1818 TULLY RD 132, SAN JOSE, CA 95122	Inspection Date 07/14/2025
Program PR0304175 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NGUYEN, NGOC HAO T	Inspection Time 14:30 - 15:35
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: 8 five-gallon buckets of pho broth maintained inside the walk-in refrigerator, dated from 7/11, 7/12, and 7/13 measuring between 46F to 51F.

Ambient temperature of the walk-in refrigerator measured between 41F to 42F.

[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F or below within an additional 4 hours.

Approved cooling methods include:

- 1) Placing the food in shallow pans**
- 2) Separating the food into thinner or smaller portions.**
- 3) Using rapid cooling equipment (Ex. blast chiller)**
- 4) Using containers that facilitate heat transfer (ex. stainless steel)**
- 5) Adding ice as an ingredient.**
- 6) Using ice paddles**
- 7) Using an ice bath and stirring frequently**
- 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

[COS] Soups were VC&D due to improper cooling.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee observed reusing single-use gloves. No contamination of food or food contact surfaces observed.

[CA] Single-use gloves shall be discarded once removed. Discontinue reusing single-use gloves.

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

Inspector Observations: The only hand wash sink in the kitchen is partially obstructed with two makeshift rails protruding out from the adjacent storage shelves to provide space to hold a manual pump soap bottle and napkin holder.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

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

Inspector Observations: Observed numerous containers of PHF items (pre-cooked and sliced flour cakes, cooked beef, ground pork with crab, etc.) measuring between 44F to 47F. Items were maintained above the the top inserts of the two food preparation refrigerators.

Employee stated that all items were prepared and/or was used less than 2 hours prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Discontinue storing food items above the load limits. Maintain PHF items inside the inserts itself.

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)

OFFICIAL INSPECTION REPORT

Facility FA0207154 - PHO PASTEUR	Site Address 1818 TULLY RD 132, SAN JOSE, CA 95122	Inspection Date 07/14/2025
Program PR0304175 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NGUYEN, NGOC HAO T	Inspection Time 14:30 - 15:35

Inspector Observations: *Observed deep fried tofu and fish cake maintained directly on newspaper inside a container in the food preparation refrigerator in the back of the kitchen.*

[CA] *All food shall be separated and protected from possible contamination. Discontinue the use of newspaper. Utilized food safe/food grade equipment/utensils.*

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 equipment stored outside of the facility by the back door.*

[CA] *Equipment shall be stored within an approved facility to prevent contamination.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Ventilation hood was not on during times of cooking.*

[CA] *Mechanical exhaust ventilation shall be on while cooking is taking place.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Walk-in refrigerator lacks thermometer.*

[CA] *A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Back door of the facility maintained opened during time of inspection.*

[CA] *Keep back door closed at all times to prevent the entrance and harborage of vermin.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Uncut beef brisket	Walk-in refrigerator	34.00 Fahrenheit	
Cooked chicken	Food preparation refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine - shared dish pit	100.00 PPM	
Fried fish cake	Food preparation refrigerator	41.00 Fahrenheit	
Raw sliced beef	Drawer refrigerator	39.00 Fahrenheit	
Beef meatballs	Walk-in refrigerator	33.00 Fahrenheit	
Beef balls	Food preparation refrigerator	41.00 Fahrenheit	
Cooked beef tendon	Walk-in refrigerator	36.00 Fahrenheit	
Uncut flour cake	Food preparation refrigerator	40.00 Fahrenheit	
Hot water	Two-compartment ware wash sink	122.00 Fahrenheit	
Raw marinated beef	Drawer refrigerator	40.00 Fahrenheit	
Cooked beef flank	Food preparation refrigerator	41.00 Fahrenheit	
Tomato rice	Food preparation refrigerator	41.00 Fahrenheit	
Cooked beef brisket	Food preparation refrigerator	40.00 Fahrenheit	
Raw beef	Food preparation refrigerator	40.00 Fahrenheit	
Pho soup	Cook line	143.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0207154 - PHO PASTEUR	Site Address 1818 TULLY RD 132, SAN JOSE, CA 95122	Inspection Date 07/14/2025
Program PR0304175 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NGUYEN, NGOC HAO T	Inspection Time 14:30 - 15:35

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 **7/28/2025**. 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.

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: Lien
Employee
Signed On: July 14, 2025