

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 FA0202618 - NEW PHO SAIGON 2 NOODLE & GRILL RESTAU		Site Address 242 SERRA WY, MILPITAS, CA 95035	Inspection Date 12/23/2020
Program PR0305674 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name NEW PHO SAIGAN CORPOR	Inspection Time 16:00 - 16:25
Inspected By GLENICJOY DAVID	Inspection Type FOLLOW-UP INSPECTION	Consent By DON	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/15/2020

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 12/23/2020

Cited On: 12/15/2020

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 12/23/2020

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow-up inspection for major violations.

- Soap was provided to only handwash sink in back area

- No live cockroaches, one egg casing and four dead cockroaches found underneath handwash sink in front service area, one dead cockroach behind couch, one dead cockroach on floor near back door

Charged follow-up inspection will be conducted to ensure that no cockroaches are in facility. Any evidence of cockroaches will result in further enforcement actions, including but not limited to facility closure or charged follow up inspections.

Report e-mailed to facility.

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 **1/6/2021**. 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:	Don Chan PIC
Signed On:	December 24, 2020
Comment:	Report e-mailed to facility.