

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 FA0213395 - PHO QUEEN NOODLE HOUSE		Site Address 1133 TASMAN DR, SUNNYVALE, CA 94089		Inspection Date 03/05/2025	
Program PR0306332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DANG, NANCY		Inspection Time 10:00 - 12:00
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By HA DANG	FSC Dung Tran 05/04/2027	

Placard Color & Score GREEN 80
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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						S
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						N
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures			X	X			
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods			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						S
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	X	
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		
K39 Thermometers provided, accurate		
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		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: MAJOR:

1) Only handwash station observed to be missing paper towels. [CA] Provide paper towels from handwash station. Ensure handwash station is fully stocked at all times. [COS] Operator refilled paper towel dispenser.

MINOR:

2) Handwash sink next to clean drainboard side of upright dishwasher. [CA] Provide 6" splash guard to prevent cross contamination.

3) Handwash sink in back area observed to have baskets and containers inside. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. [COS] Baskets and containers were moved.

Minor Violations

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

Inspector Observations: Cooked beef measured to be 47F in a bowl above prep cooler insert. [CA] PHFs shall be held at 41°F or below or at 135°F or above. Keep PHFs inside prep cooler inserts. [COS] Beef was moved to prep unit insert.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Large pile of cooked beef in 2 door cooler by register area measured to be 137F. Per operator beef was taken out of pot about 30 minutes prior. [CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids. Keep PHFs in smaller container to efficiently cool PHFs. [COS] Beef was moved into a single layer on multiple trays.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: REPEAT VIOLATION: Raw meat observed to be thawing in container on floor. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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)

Inspector Observations: 1) Raw chicken on tray observed to be stored inside 2 door upright cooler above parcooked meats and raw beef. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items. Ensure raw poultry is below all other raw animal product to prevent cross contamination.

REPEAT VIOLATION:

2) Meat observed to be stored in 2 door upright cooler without container or bag directly on shelf. [CA] Store raw meat in containers and not directly on shelves.

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

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Inspector Observations: 1) Cardboard and newspaper observed to be used to line work benches and shelves. [CA] Discontinue use of cardboard and newspaper to line shelves and prep shelves and provide nonabsorbent shelf liners.

2) Old metal cans observed to be used to scoop rice. [CA] Provide scoops with handles in bulk food storage. Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Cooked beef	Register area 2 door cooler	37.00 Fahrenheit	
Cooked shrimp	side prep cooler	64.00 Fahrenheit	Per operator cooked in the last 15 minutes and rinsed with water prior to placing into cooler
Cooked beef	Register area 2 door cooler	137.00 Fahrenheit	
Chlorine	upright dishwasher	50.00 Fahrenheit	
Cooked octopus	cooline prep cooler	40.00 Fahrenheit	
Raw marinated beef	1 door cooler in front area	39.00 Fahrenheit	
Sliced cooked pork	side prep cooler	40.00 Fahrenheit	
Bean sprouts	Ice bath by cookline	37.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Milk	Register area 2 door cooler	39.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Cooked beef	cooline prep cooler	40.00 Fahrenheit	
Tripe	cooline prep cooler	41.00 Fahrenheit	
Rice noodles	on top of side prep cooler	63.00 Fahrenheit	Per operator rice noodles were cooked in the last hour and is going to be placed inside prep cooler
Raw beef	cooline prep cooler	40.00 Fahrenheit	
Bean sprouts	Front 2 door cooler	40.00 Fahrenheit	
Bean sprouts	Side prep cooler	40.00 Fahrenheit	

Overall Comments:

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 **3/19/2025**. 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

Ha Dang

Received By: Ha Dang
 PIC
 Signed On: March 05, 2025