

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 FA0299406 - PHO ANH		Site Address 175 E EL CAMINO REAL C, MOUNTAIN VIEW, CA 94		Inspection Date 02/11/2026		Placard Color & Score GREEN 88		
Program PR0439409 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PHUONG DUONG		Inspection Time 13:15 - 14:15			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By THI				FSC NGOC DO 1/5/2029

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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0299406 - PHO ANH		Site Address 175 E EL CAMINO REAL C, MOUNTAIN VIEW, CA 94040	Inspection Date 02/11/2026
Program PR0439409 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name PHUONG DUONG	Inspection Time 13:15 - 14:15
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Employees food handler cards are not available.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: The following PHFs were prepared about an hour ago per PIC, and were improperly being cooled in containers covered with plastic bags: Beef, shrimp, chicken , noodles

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

[COS] PHFs were uncovered and transfered to the upright refrigerator for rapid cooling.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Open bags of condiments and food products stored uncovered in dry storage area.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

Food boxes stored directly on the floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Chlorine testing strips are not available.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: Noodles stored in non-food grade plastic bags.

Produces covered with garbage bag.

[CA] Discontinue the use of non-food grade plastic bags in direct contact with food, used approved material.

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility FA0299406 - PHO ANH	Site Address 175 E EL CAMINO REAL C, MOUNTAIN VIEW, CA 94040	Inspection Date 02/11/2026
Program PR0439409 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PHUONG DUONG	Inspection Time 13:15 - 14:15

Measured Observations

Item	Location	Measurement	Comments
beef	prep refrigertaor (cookline)	39.00 Fahrenheit	
bean sprouts	upright refrigerator	40.00 Fahrenheit	
tendons	upright refrigerator (cookline)	40.00 Fahrenheit	
noodles	upright refrigerator	40.00 Fahrenheit	
cooked chicken	prep refrigertaor	97.00 Fahrenheit	cooling
water	3-comp sink	120.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
cooked noodles	prep surface	68.00 Fahrenheit	cooling
shrimp	prep refrigertaor (cookline)	41.00 Fahrenheit	
bean sprouts	ice bath (service station)	38.00 Fahrenheit	
tofu	upright refrigerator	40.00 Fahrenheit	
cooked beef	prep refrigerator	98.00 Fahrenheit	cooling
chlorine	dishwasher	50.00 PPM	
cooked shrimp	prep refrigerator	45.00 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 **2/25/2026**. 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.

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: Anh Duong
Owner
Signed On: February 11, 2026