

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 FA0240174 - PHO TAU BAY		Site Address 454 KEYES ST, SAN JOSE, CA 95112	Inspection Date 12/09/2025
Program PR0307661 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name HA HUYNH CORP	Inspection Time 09:45 - 10:15
Inspected By ANABELLE GARCIA	Inspection Type FOLLOW-UP INSPECTION	Consent By TUYET HUE DO	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 12/08/2025

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

Compliance of this violation has been verified on: 12/09/2025

Cited On: 12/08/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 12/09/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
water	hand wash sink	110.00 Fahrenheit	
water	3 comp sink	160.00 Fahrenheit	

Overall Comments:

Follow-up inspection to the routine inspection conducted on 12/8/25. Facility was closed due to lack of hot water.

All major violations have been corrected. Continue working on all other violations documented on 12/8/25.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **12/23/2025**. 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: Tuyet Hue Do
 PIC
 Signed On: December 09, 2025