

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 FA0250920 - PHO HOA & JAZEN TEA		Site Address 3147 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 05/14/2025	
Program PR0364165 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SILICON VALLEY RESTAURA		Inspection Time 13:00 - 14:30
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By TOMMY LE	FSC	

Placard Color & Score
GREEN
82

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	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						
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		
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		X
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		

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

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1) Collagen stock measured to be 54F and 56F. Per chef, stock is being used throughout day for making stock and has been out for 2 hours.

Tofu being actively measured to be 56F. Per employee she was prepping tofu between cooking.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep (2 hours).

[COS] Employee placed broth and tofu into reach in cooler.

MINOR: Beans sprouts out for use measured to be 48F. [CA] Maintain PHFs at 41F and below for cold holding.

[COS] Employee added more ice to ice bath.

Minor Violations

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

Inspector Observations: Handwash sink by exit door observed to be missing paper towels. Other handwash stations are fully stocked in kitchen area. [CA] Single-use sanitary towels shall be provided in dispensers.

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

Inspector Observations: Meat bones measured to be 68F in walk in cooler. Per employee meat bones cooked 3-4 hours prior. [CA] Keep PHFs in small containers to cool PHFs faster.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wet wiping cloths observed to be on food prep surfaces. [CA] Wiping clothes shall be stored in sanitizer solution between uses.

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 observed to be kept open at time of inspection [CA] Keep front and back door closed when not in use to prevent entry of vermin.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Grilled Pork	Walk in cooler	101.00 Fahrenheit	Per employee items were grilled in the last 30-45 minutes
Sliced chicken	Cookline prep cooler	44.00 Fahrenheit	Per employee, chicken sliced in the last hour
Grilled Beef	Walk in cooler	116.00 Fahrenheit	Per employee items were grilled in the last 30-45 minutes
Warm water	handwash sink	100.00 Fahrenheit	
Cut tomatoes	Side prep cooler	40.00 Fahrenheit	
Soup stock	Walk in cooler	41.00 Fahrenheit	
Grilled Beef	off of grill	162.00 Fahrenheit	
Tofu	Counter top	58.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Chlorine	Upright dishwasher	25.00 Fahrenheit	
Grilled chicken	Walk in cooler	97.00 Fahrenheit	Per employee items were grilled in the last 30-45 minutes
Grilled chicken	off of grill	179.00 Fahrenheit	
Stock	Counter top	59.00 Fahrenheit	
Tofu	Side prep cooler	41.00 Fahrenheit	
Soup stock	Off of stove	177.00 Fahrenheit	
Pork bone	Walk in cooler	68.00 Fahrenheit	Per employee, bone was cooked in the last 3-4 hours
Tripe	Cookline prep cooler	100.00 Fahrenheit	
Meatballs	Cookline prep cooler	100.00 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 **5/28/2025**. 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: Tommy Le
Manager

Signed On: May 14, 2025