

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 FA0212616 - GO GO PHO		Site Address 5025 STEVENS CREEK BL, SANTA CLARA, CA 95051		Inspection Date 01/04/2024	
Program PR0302301 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GOGO PHO, INC		Inspection Time 13:45 - 15:15
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By NGHIEP DUONG	FSC Not Available	

Placard Color & Score
GREEN
76

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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	X			N
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			N
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	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	X	
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 FA0212616 - GO GO PHO	Site Address 5025 STEVENS CREEK BL, SANTA CLARA, CA 95051	Inspection Date 01/04/2024
Program PR0302301 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GOGO PHO, INC	Inspection Time 13:45 - 15:15
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: Potentially hazardous food was measured at improper cold holding temperatures. Raw chicken was held by the reach-in coolers and measured at 65F. Bean sprouts in the insert behind the front counter was measured at 57F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Per employee the chicken was taken out to prep an hour ago and the bean sprouts were put into the insert within the past hour. The raw chicken was taken to the cook line to cook and ice was added with water onto the bean sprouts in the insert.

Minor Violations

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

Inspector Observations: Food Safety Certificate and Food handler cards are not available for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review. Employees that handle or serve food shall have a valid food handler card within 30 days from their date of hire.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Improper handwashing observed as employee washed hands without using soap or single-use paper towels. [CA] Employee shall properly wash hands using water, soap, and single-use paper towels. [COS] Employee was asked to properly wash hands prior to contaminating food or food contact surfaces.

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

Inspector Observations: Potentially hazardous foods that were cooling inside the reach-in cooler were placed in a tightly sealed container. Chicken measured at 84F and pork measured at 82F. Per employee the items were cooked and placed into the cooler an hour ago. [CA] Potentially hazardous foods when cooling shall be left uncovered or loosely covered to facilitate cooling.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Facility serves food with raw beef but a consumer advisory is not available. [CA] If food is served raw or undercooked, a consumer advisory shall disclosed or be available where customers can see when ordering their food.

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: Cardboard is reused to line shelves in the kitchen. The cardboard has visible stains and debris. [CA] Discontinue reuse of cardboard and instead of material that is smooth, durable, nonabsorbent, and easily cleanable.

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: Employee's personal items (clothes, purse, medicine) are stored above food in the kitchen. [CA] Employee personal items shall be stored separate or below food to prevent cross contamination.

Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0212616 - GO GO PHO	Site Address 5025 STEVENS CREEK BL, SANTA CLARA, CA 95051	Inspection Date 01/04/2024
Program PR0302301 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GOGO PHO, INC	Inspection Time 13:45 - 15:15

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
noodles	Upright reach-in cooler	39.00 Fahrenheit	
Bean sprouts	Insert behind front counter	57.00 Fahrenheit	
Pork	Cooked	155.00 Fahrenheit	
Raw beef	Upright reach-in cooler	38.00 Fahrenheit	
Ground raw pork	Reach-in cooler	40.00 Fahrenheit	
Raw shell eggs	Reach-in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
raw chicken	Prep table	65.00 Fahrenheit	
Beef broth	Cooking	205.00 Fahrenheit	
Pate	Reach-in cooler	40.00 Fahrenheit	
Chicken	Reach-in cooler	84.00 Fahrenheit	
Ham	Reach-in cooler	41.00 Fahrenheit	
Raw beef	Reach-in cooler	41.00 Fahrenheit	
bean sprouts	Reach-in cooler	41.00 Fahrenheit	
Meat balls	Upright reach-in cooler	38.00 Fahrenheit	
Pork	Reach-in cooler	82.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	

Overall Comments:

Discussed and provided handout for consumer advisory.

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 **1/18/2024**. 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: Nghiep Duong
Owner

Signed On: January 04, 2024