

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 FA0207170 - PHO HOA RESTAURANT @ 1834		Site Address 1834 TULLY RD, SAN JOSE, CA 95122	Inspection Date 05/24/2022
Program PR0303403 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name AUREFLAM CORP	Inspection Time 11:00 - 11:50
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By RICHARD	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 05/24/2022

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee preparing popcorn chicken observed cleaning non-food contact surfaces, preparing foods, touching rim of garbage can without washing hands. Top of employee's gloves also observed heavily soiled with food debris. [CA] Ensure employees are properly washing hands as required. [COS] Instructed employee to remove gloves and wash hands.

Cited On: 05/10/2022

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

This violation found not in compliance on 05/24/2022. See details below.

Cited On: 05/10/2022

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 05/24/2022

Minor Violations

Cited On: 05/24/2022

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employee's personal opened beverage cup stored on counter of the pho preparation refrigerator. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Utilize cups with lids and straws. Provide designated location for employee's to store personal food and beverages separated and away from food preparation, food contact, and food storage areas.

Cited On: 05/24/2022

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

Inspector Observations: Multiple containers of PHF items (cooked meats, raw meats, etc.) inside walk-in refrigerator measured above 41F. Ambient temperature of walk-in refrigerator measured at 50F. Per manager, refrigeration units was serviced a week prior. The elevated temperature may be due to employees' constantly going in and out. [CA] PHFs shall be held at 41F or below or at 135F or above. Investigate cause for elevated temperature.

Cited On: 05/24/2022

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

Inspector Observations: Large tub of raw beef thawing in ambient temperature behind meat slicer. Large tub of tripe thawing on shelf across from the three-door upright freezer. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70F 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.

Measured Observations

Item	Location	Measurement	Comments
Popcorn chicken	Deep fryer	186.00 Fahrenheit	Final cooking temperature
Chlorine sanitizer	Mechanical ware wash	50.00 PPM	
Chlorine sanitizer	Sanitizing bucket	200.00 PPM	

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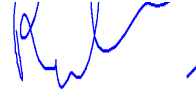
Overall Comments:

- *TPHC procedural sheet was signed off by inspector and documented.*

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 **6/7/2022**. 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: Richard
Manager

Signed On: May 24, 2022