

**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**

<b>Facility</b> FA0250669 - PHO 90 DEGREE		<b>Site Address</b> 222 GREAT MALL DR, MILPITAS, CA 95035		<b>Inspection Date</b> 09/17/2021	
<b>Program</b> PR0361013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> GM PHO 90 DEGREE CORP		<b>Inspection Time</b> 15:30 - 16:30
<b>Inspected By</b> MOJGAN KAZEMI	<b>Inspection Type</b> LIMITED INSPECTION		<b>Consent By</b> NGOC BUI		

<b>Placard Color &amp; Score</b>  <b>RED</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: LIVE COCKROACHES (OF ALL LIFE STAGES) OBSERVED AT THE FOLLOWING LOCATIONS: 2 NEAR BACK DOOR LEADING TO SHARED MALL SERVICE HALLWAY, 1 UNDER THE WAREWASH SINK AND ONE NEAR THE PANTRY BULK BINS. PIC INDICATED THE FACILITY WAS SPRAYED (TREATED) FOR COCKROACHES FORM A PROFESSIONAL PEST CONTROL COMPANY. [CA] THE PREMISES OF EACH FOOD FACILITY SHALL BE KEPT FREE OF VERMIN. A FOOD FACILITY SHALL NOT OPERATE WHEN THERE IS A VERMIN INFESTATION THAT HAS RESULTED IN THE CONTAMINATION OF FOOD CONTACT SURFACES, FOOD PACKAGING, UTENSILS, FOOD EQUIPMENT, OR ADULTERATION OF FOODS. THE FOOD FACILITY SHALL CEASE OPERATION OF THE FOOD FACILITY IMMEDIATELY. THE FOOD FACILITY SHALL REMAIN CLOSED UNTIL: THERE IS NO LONGER EVIDENCE OF A VERMIN INFESTATION; ALL CONTAMINATED SURFACES HAVE BEEN CLEANED AND SANITIZED; THE CONTRIBUTING FACTORS SUCH AS CLEANING, REPAIRS, AND THE ELIMINATION OF HARBOURAGES HAVE BEEN RESOLVED.**

**Minor Violations**

No minor violations were observed during this inspection.

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
HOT WATER	WAREWASH	120.00 Fahrenheit	
HOT WATER	HANDWASH	100.00 Fahrenheit	

**Overall Comments:**

**CLOSURE / PERMIT SUSPENSION NOTICE**

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 **10/1/2021**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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**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



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**Received By:** NCOC BUI  
PIC

**Signed On:** September 17, 2021