

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 FA0209897 - PHO KITCHEN		Site Address 5293 PROSPECT RD C, SAN JOSE, CA 95129		Inspection Date 07/07/2026		Placard Color & Score YELLOW 66		
Program PR0305852 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PHO KITCHEN SJ CORP		Inspection Time 11:45 - 13:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By JENNY C.				FSC Jenny Chau 8/16/27

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						N
K06	Adequate handwash facilities supplied, accessible		X		X			N
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	X	
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	X	
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		X
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		
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

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

Inspector Observations: *Lack of hand soap at handwash sink near the cook line and the handwash sink behind the front counter. Access to the handwash sink located in the back prep area is partially obstructed by equipment stored around the sink. [CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper towels while being easily accessible for employees to properly wash their hands when required. [COS] Employee purposed hand soap to place at the hand wash sinks and obstructions were relocated.*

Follow-up By
07/14/2026

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

Inspector Observations: *Potentially hazardous foods measured at improper holding temperatures by the cook line. Bean sprouts and rice noodles on prep table measured at 70F to 83F. Tofu in a secondary container located in the prep unit insert measured at 53F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Ice was added to the bean sprouts; PIC agreed to use time for the rice noodles where it shall be discarded if not used within 4 hours; tofu was removed from secondary container and placed into the insert of the prep unit.*

Follow-up By
07/14/2026

Minor Violations

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

Inspector Observations: *Food handler cards for employees are not available for review. [CA] All employees that handles, serves, or prepares food shall have a valid food handler card available within 30 days from their date of hire.*

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Chlorine sanitizer for the dishwasher is measured at 0 ppm. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM.*

Follow-up By
07/14/2026

No active warewashing at time of inspection.

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

Inspector Observations: *Facility serves raw or undercooked food item on their menu but a consumer advisory is not available. [CA] When serving raw or undercooked food, a consumer advisory shall be available on the menu or visible to the consumer when ordering.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *One dead adult cockroach observed on glue trap located by the water heater. [CA] Food facility shall be kept free of vermin and vermin debris.*

No other signs or evidence of vermin activity was observed in the facility. Facility receives regular pest control service and the most recent service report from 6/24/26 was reviewed. No live vermin activity was noted on service report.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Raw pork observed stored above vegetables inside the walk-in cooler. [CA] Store raw meats separate or below ready-to-eat foods to prevent cross-contamination.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Lacking chemical test strips to measure sanitizer. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).*

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K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Lack of suitable thermometer to accurately measure the temperature of potentially hazardous food (PHF).[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) shall be provided and readily accessible to accurately measure the temperatures of potentially hazardous foods shall be available to the food handler.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Tofu	Food prep unit insert	53.00 Fahrenheit	
Bean sprouts	Prep table	70.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Bean sprouts	Upright reach-in cooler	40.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	38.00 Fahrenheit	
Mayo	Food prep unit insert	41.00 Fahrenheit	
Shrimp	Food prep unit insert	41.00 Fahrenheit	
Pate	Upright reach-in cooler	40.00 Fahrenheit	
Raw chicken	Walk-in cooler	37.00 Fahrenheit	
Raw beef	Food prep unit insert	41.00 Fahrenheit	
Tendon	Food prep unit insert	40.00 Fahrenheit	
Shrimp	Reheat for immediate service	105.00 Fahrenheit	
Banana cream	Upright reach-in cooler	41.00 Fahrenheit	
Noodles	Prep table	83.00 Fahrenheit	
Beef broth	Cook top	200.00 Fahrenheit	
Egg rolls	Food prep unit	41.00 Fahrenheit	
Milk	Food prep unit behind front counter	41.00 Fahrenheit	
Raw beef	Drawer cooler	41.00 Fahrenheit	
Chicken	Food prep unit insert	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Noodles	Walk-in cooler	39.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	0.00 PPM	
Raw pork	Walk-in cooler	38.00 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 7/21/2026. 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.

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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



Received By: Jenny Chau
Manager

Signed On: July 07, 2026