

**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> FA0207170 - PHO HOA RESTAURANT @ 1834		<b>Site Address</b> 1834 TULLY RD, SAN JOSE, CA 95122	<b>Inspection Date</b> 11/20/2023
<b>Program</b> PR0303403 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> AUREFLAM CORP	<b>Inspection Time</b> 13:45 - 14:35
<b>Inspected By</b> HENRY LUU	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> RICHARD W.	

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

**Major Violations**

Cited On: 11/17/2023

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

**Compliance of this violation has been verified on: 11/20/2023**

Cited On: 11/17/2023

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

**Compliance of this violation has been verified on: 11/20/2023**

Cited On: 11/17/2023

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

**Compliance of this violation has been verified on: 11/20/2023**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Raw beef slices	Food preparation refrigerator	37.00 Fahrenheit	
Grilled pork	One-door reach-in refrigerator	40.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Milk	Jazen Tea - food preparation refrigerator	41.00 Fahrenheit	
Red bean	Jazen Tea - food preparation refrigerator	34.00 Fahrenheit	
Cooked sliced beef brisket	Food preparation refrigerator	41.00 Fahrenheit	
Hot water	Two-comp food preparation sink	125.00 Fahrenheit	
Grilled pork	Walk-in refrigerator	41.00 Fahrenheit	
Cooked salmon	Walk-in refrigerator	41.00 Fahrenheit	
Cooked shrimp	One-door reach-in refrigerator	40.00 Fahrenheit	
Popcorn chicken	Three-door upright refrigerator	41.00 Fahrenheit	
Grilled chicken	Walk-in refrigerator	41.00 Fahrenheit	
Cooked salmon	One-door reach-in refrigerator	41.00 Fahrenheit	
Calamari	Walk-in refrigerator	32.00 Fahrenheit	
Cooked shrimp	Walk-in refrigerator	40.00 Fahrenheit	
Cooked sliced chicken	Food preparation refrigerator	40.00 Fahrenheit	
Popcorn chicken	Walk-in refrigerator	40.00 Fahrenheit	

**Overall Comments:**

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 11/17/2023.

- Facility has corrected the following:

- K05M - Hands not clean/improperly washed/gloves not used properly:
  - Observed all employees washing hands and changing gloves as required.
- K06M - Adequate handwash facilities: supplied or accessible:

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- All hand wash stations unobstructed and easily accessible.
- Hand wash stations equipped with warm water, hand soap, and paper towels readily available.

- **K08M - Improperly using time as a public health control (TPHC):**
  - All items subjected to TPHC were tracked using timers.
  - No foods subjected to TPHC were observed inside refrigeration units.

- In addition to major violations, one-door reach-in refrigerator has also been repaired.
  - PHF items maintained inside refrigeration unit measured at 41F or below.

- Facility has earned a green pass placard.
- Continue to address all violations noted on previous inspection report.

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 **12/4/2023**. 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



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Received By: Richard W.  
Manager

Signed On: November 20, 2023