

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 FA0257511 - PHO MORGAN HILL		Site Address 16965 MONTEREY RD 102B, MORGAN HILL, CA 95031		Inspection Date 02/25/2026		Placard Color & Score YELLOW 78		
Program PR0376541 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TUOI THANH LE		Inspection Time 12:30 - 14:30			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By PAUL DOAN				FSC Anh Pha Doan 02/20/2029

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		X			
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records		X		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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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		X
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

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

Inspector Observations: Observed employee to balance bowl of raw meat directly on the garbage can and move the rolling garbage can while touching both the garbage edge and the bowl of raw meat. When instructed to wash hands, the employee rinsed hands in the 3 comp sink and wiped with a soiled rag. [CA] Ensure employees discontinue putting food on surfaces that can cause contamination and that they properly wash hands in the handwash sink with warm water and soap for 20 seconds, then dry with single use paper towels. [COS] PIC instructed employee to properly wash hands and discard any meat that may have been contaminated.

Follow-up By
02/27/2026

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

Inspector Observations: Observed potentially hazardous foods, that, according to PIC, were under time control but were not time-marked (noodles, bean sprouts, beef, boba, etc). [CA] When using time control, ensure PHFs are time marked for 4 hours and are discarded at the end of the 4 hour mark. [COS] PIC time marked all the food to be discarded at 3pm.

Follow-up By
02/27/2026

Minor Violations

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Lack of hood overhang for the deep fryer. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed soiled wiping cloths on food prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed holes and gaps in ceiling. [CA] Minimize/seal gaps to prevent vermin from entering.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
raw chicken	walk-in cooler	35.00 Fahrenheit	
raw beef	prep line	57.00 Fahrenheit	
cooked rice noodles	food prep surface	74.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
sliced tomatoes	food prep cold hold	39.00 Fahrenheit	
cooked eef	prep line	49.00 Fahrenheit	
bean sprouts	food prep surface	69.00 Fahrenheit	
cooked chicken	food prep surface	154.00 Fahrenheit	
raw chicken	on drainboard of food prep sink	47.00 Fahrenheit	
eggrolls	walk-in cooler	41.00 Fahrenheit	infrared
boba	prep surface	71.00 Fahrenheit	
raw filet mignon	on storage racks	29.00 Fahrenheit	
beef	walk-in freezer	24.00 Fahrenheit	

Overall Comments:

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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 **3/11/2026**. 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.

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: Paul Doan
Owner
Signed On: February 25, 2026