

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 FA0207568 - PHO KIM LONG		Site Address 2082 N CAPITOL AV, SAN JOSE, CA 95132		Inspection Date 11/08/2024		Placard Color & Score YELLOW 68		
Program PR0302968 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CELIA HUANG		Inspection Time 16:10 - 17:30			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By MAGGIE				FSC

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						S
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			S
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		X			
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						S
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	X	
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		
K39	Thermometers provided, accurate		
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	X	
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: During the time of this inspection, two employees working in the front service area were observed touching money and serve open food products without washing hand.

[CA] Employee must be trained to wash hand in between touching unclean surface and ready to eat food products, after cleaning or handling chemicals, after picking up something off of the floor, after handling the register/money, after handling garbage, after touching face, hair or body, after eating, drinking, smoking, and chewing gum, after using the bathroom, and after sneezing, coughing, or using a tissue. Employee was told to wash his hand and change his gloves (COS).

Follow-up By
11/08/2024

Employee working on the mechanical dishwasher was observed touching both clean and soiled dishes without washing hand in between.

[CA] After loading the soiled dishes on the mechanical dishwasher, employee must wash hand before removing the washed utensils from the mechanical dishwasher. Employee must wash hand after handling soiled equipment or utensils, among other. The person in charge informed the employee to wash hand and rewash the utensils (COS).

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

Inspector Observations: There wall mounted paper towel dispenser for both handwash stations located in the kitchen were stacked.

[CA] Repair the wall-mounted paper towel dispenser immediately. Until the wall-mounted paper towel dispenser is refilled, a roll-type paper supply may be used. The person in charge provided a roll-type paper towel (SA).

Follow-up By
11/08/2024

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

Inspector Observations: Many shell eggs stored on the container by the cook-line were measured at 78 oF. The manager does not know what time the eggs were taken out of the refrigeration unit.

Some potentially hazardous food stored on the steam table like pasta and mixed vegetables were measured between 130 °F and 135 °F. Some of the cold-held food products including sliced turkey and cheese stored on the cold-holding plates were also measured between 45 oF and 50 oF. About three dozen shell eggs which were measured above 70 oF were voluntarily condemned and destroyed by the owner (COS).

Follow-up By
11/08/2024

Minor Violations

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: Some open bag food products were stored on the shelf of in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

Raw food products including beef and shell eggs were stored above ready to eat food products inside the walk-in cooler.

[CA] To prevent possible contamination, ready to eat food products and produce must be stored above or by the said of raw food products.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Some food products on boxes were stored directly on the floor or on milk crate back in the kitchen and storage areas.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage racks.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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Inspector Observations: *Multiple open cup employee drinks were stored on the preparation tables.*

[CA] *To prevent possible contamination, employees may only drink with covered cup container and store their drink in designated areas.*

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

Inspector Observations: *Excessive water accumulation was observed on the floor through out the whole kitchen.*

[CA] *Keep the floor areas neat, clean, and dry at all the time.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Fish	Final cook	178.00 Fahrenheit	
Pho	Stove	212.00 Fahrenheit	
Beef	Undercounter fridge	35.00 Fahrenheit	
Egg rolls	Final cook	187.00 Fahrenheit	
Chicken	Walk-in cooler	35.00 Fahrenheit	
Chicken, TPHC	Preparation table	112.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Meatballs, TPHC	Preparation table	125.00 Fahrenheit	
Beef	Walk-in freezer	0.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Beef	Upright fridge	39.00 Fahrenheit	
Chicken	Final cook	179.00 Fahrenheit	

Overall Comments:

Note: *Food safety manager certificate: Vincent Quan - 6/18/2027*

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 **11/22/2024**. 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: CELIA HUANG
Owner
Signed On: November 08, 2024