

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 FA0259940 - PHO LUCKY 7	Site Address 3730 N 1ST ST 145, SAN JOSE, CA 95134	Inspection Date 08/19/2026
Program PR0380915 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PHO LUCKY 7 LLC	Inspection Time 14:20 - 15:00
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By JASMINE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 08/11/2026

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 08/19/2026

Cited On: 08/11/2026

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 08/19/2026

Cited On: 08/11/2026

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 08/19/2026

Cited On: 08/11/2026

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, 114125(b), 114141

Compliance of this violation has been verified on: 08/19/2026

Cited On: 08/11/2026

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 08/19/2026

Cited On: 08/11/2026

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 08/19/2026. See details below.

Measured Observations

Item	Location	Measurement	Comments
hot water	three compartment sink	120.00 Fahrenheit	
beef broth	walk-in cooler	41.00 Fahrenheit	
vermicelli noodles	countertop - front service	0.50 Hours	TPHC
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
hot water	prep sink	120.00 Fahrenheit	
bean sprouts	prep cooler - front service	40.00 Fahrenheit	
warm water	hand sinks	100.00 Fahrenheit	
ambient	walk-in cooler	40.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0259940 - PHO LUCKY 7	Site Address 3730 N 1ST ST 145, SAN JOSE, CA 95134	Inspection Date 08/19/2026
Program PR0380915 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PHO LUCKY 7 LLC	Inspection Time 14:20 - 15:00

Overall Comments:

On-site for a follow-up inspection to verify compliance of cited violations.

Compliance of the following was verified:

K07m: Improper hot and cold holding temperatures:

- All potentially hazardous foods subjected to temperature control measured at 41F or below. Ambient of the walk-in cooler measured 40F.

K08: Improperly using time as a public health control:

- Observed vermicelli noodles subjected to time as a public health control properly time labeled from 2PM-6PM. Observed TPHC procedures in english and vietnamese taped to the wall at the side of the front service area.

K09m: Improper cooling:

- Beef broth measured 41F while maintained in four 20-liter containers. Per an employee, after cooking the broth earlier this morning, he had stirred each container of broth with an ice paddle.

K14m: Food contact surfaces unclean/unsanitized:

- Quaternary ammonium sanitizer measured at 200 ppm in the three compartment sink.

K21m: Hot water not available

- Hot water measured at 120F from the faucet of the prep sink and three compartment sink

K36m: Equipment; utensils: Improper storage and use

- Observed no utensils exposed to potential sneeze/splash contamination

Per owner, she will be submitting plans for the new equipment this weekend.

Facility issued a Pass.

Continue to maintain compliance of the violations cited during the last routine inspection.

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 **9/2/2026**. 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: Kathy (Huong)

Owner

Signed On: August 19, 2026