

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 FA0207150 - PHO GA HUNG RESTAURANT		Site Address 1818 TULLY RD 120, SAN JOSE, CA 95122		Inspection Date 01/13/2026	
Program PR0304063 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name VU, LONG		Inspection Time 12:50 - 13:40
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By JOHN V.	
				FSC Jackie Vu 05/12/2027	

Placard Color & Score
GREEN
80

	RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X				
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

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

Inspector Observations: *Pot of tomato based soup with tofu hot holding at the cook line measured between 113F to 120F.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[COS] *Soup was reheated to be hot held.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *The only hand wash sink in the facility partially obstructed with rolling chair placed in front.*

[CA] *Handwashing facility shall be clean, unobstructed, and accessible at all times.*

[COS] *Obstruction was removed.*

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

Inspector Observations: *Large pot of soup cooling inside the two-door upright refrigerator measuring at 80F. Manager stated that soup was cooled for approximately 1 hour.*

[CA] *Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within an additional 4 hours. Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.*

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: *Container of raw shelled eggs maintained above ready-to-eat food items inside the two-door upright refrigerator.*

[CA] *All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

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: *Facility lacks test strips to measure sanitizer concentration.*

[CA] *Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

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

Inspector Observations: *Facility lacks thermometer to measure food temperature.*

[CA] *An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

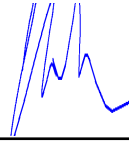
<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cooked porridge	Merchandiser refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	125.00 Fahrenheit	
Sliced fancy pork	Food preparation refrigerator	40.00 Fahrenheit	
Raw chicken	Two-door upright refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Shared dish pit - mechanical dish machine	100.00 PPM	
Pork blood	Two-door upright refrigerator	40.00 Fahrenheit	
Raw chicken innards	Two-door upright refrigerator	40.00 Fahrenheit	
Hot water	Food preparation sink	122.00 Fahrenheit	
Raw shelled eggs	Two-door upright refrigerator	39.00 Fahrenheit	
Chicken soup	Cook line	139.00 Fahrenheit	
Hot water	Shared dish pit	143.00 Fahrenheit	
Cooked chicken liver	Food preparation refrigerator	41.00 Fahrenheit	
Cooked chicken gizzards	Food preparation refrigerator	41.00 Fahrenheit	
Pork bone soup	Cook line	136.00 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 **1/27/2026**. 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: John V.
PIC

Signed On: January 13, 2026