

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 FA0213395 - PHO QUEEN NOODLE HOUSE	Site Address 1133 TASMAN DR, SUNNYVALE, CA 94089	Inspection Date 06/23/2022
Program PR0306332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DANG, NANCY	Inspection Time 15:15 - 16:25
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By DUNG TRAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/09/2022

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

This violation found not in compliance on 06/23/2022. See details below.

Cited On: 06/23/2022

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

Inspector Observations: Employee observed to be handling raw shrimp and then dirty dishes and then clean dishes prior to washing hands. When instructed to wash hands, employee rinsed bare hand and one gloved hand with water. [CA] Prior to handling clean utensils or food wash hands with soap and warm water. Wash hands after handling raw meats to prevent cross contamination to ready to eat foods. [COS] Employee washed hands with soap and warm water and wiped hands with paper towel prior to peeling shrimp.

Cited On: 06/09/2022

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

Compliance of this violation has been verified on: 06/23/2022

Cited On: 06/09/2022

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

Compliance of this violation has been verified on: 06/23/2022

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up due to TPHC violation and handwashing and handwashing station violation.

Upon follow up:

Boba and noodles observed to be on time and have time label.

Employee observed to be handling raw shrimp and then dirty dishes and then clean dishes prior to washing hands. When instructed to wash hands, employee rinsed bare hand and one gloved hand with water. [CA] Prior to handling clean utensils or food wash hands with soap and warm water. Wash hands after handling raw meats to prevent cross contamination to ready to eat foods. [COS] Employee washed hands with soap and warm water and wiped hands with paper towel prior to peeling shrimp.

Continue to work on violations.

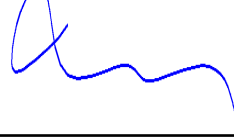
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 7/7/2022. 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: Dung Tran
PIC

Signed On: June 23, 2022