

**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 10/24/2019
Program PR0306332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name DANG, NANCY	Inspection Time 10:10 - 10:40
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By DUNG TRAN	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 10/21/2019  
 K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Compliance of this violation has been verified on: 10/24/2019**

Cited On: 10/21/2019  
 K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 10/24/2019**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
bean sprouts	container on prep counter	38.00 Fahrenheit	

**Overall Comments:**

*Follow-up inspection to routine inspection conducted on 10/21/2019.*

*Major violations noted during the routine inspection remain in compliance.*

- *Pest control treatment received by the facility, no further evidence of vermin was observed*
- *beans sprouts held within ice water at 38 F, insure ice level is maintained*

*Continue to work on minor violations noted during the 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 **11/7/2019**. 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: October 24, 2019