

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 FA0204790 - PHO BANH MI		Site Address 405 UNIVERSITY AV, PALO ALTO, CA 94301	Inspection Date 05/16/2025
Program PR0302970 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name LUONG, MY	Inspection Time 11:30 - 12:15
Inspected By ALELI CRUTCHFIELD	Inspection Type LIMITED INSPECTION	Consent By JOSEPH	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Observed grease build up on sides of cooking equipment and inside prep refrigeration units. Debris noted inside and outside of soap dispenser next to 3 compartment sink. [CA] Clean and sanitize equipment thoroughly.

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

Inspector Observations: Observed white pipe on wall close to ceiling that has a hole. [CA] Seal all holes/openings to prevent entrance of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink	140.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
ambient	all refrigeration units	41.00 Fahrenheit	below 41F
water	hand sinks	100.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION
NEW FACILITY Pho Banh Mi
NEW OWNER: NT Sata, LLC

The applicant has completed the change of ownership application process for an Environmental Health Permit. The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days. The Environmental Health Permit will be effective: 6/01/2025 - 05/31/202. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate. An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted 5/16/2025.*

**Permit condition: None.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

All violations from report dated 5/7/2025 have been corrected.

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Provide proof of pest control service (contract) to show this facility will have a minimum of 1 x month pest control treatment. Email documentation to aleli.crutchfield@deh.sccgov.org by next Friday, 5/23/25.

Next inspection (routine) will be a charged 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 **5/30/2025**. 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: Joseph Ngo
Manager
Signed On: May 16, 2025