

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 FA0207170 - PHO HOA RESTAURANT @ 1834		Site Address 1834 TULLY RD, SAN JOSE, CA 95122		Inspection Date 11/18/2022	
Program PR0303403 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name AUREFLAM CORP		Inspection Time 11:50 - 13:00
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By RICHARD WONG	FSC Richard Wong 09/20/2023		

Placard Color & Score
GREEN
82

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						S
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	X			
K07 Proper hot and cold holding temperatures	X						
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	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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
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	X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Hand wash station at the Jazen tea side was obstructed with Cambros placed on top of the wash basin and garbage can placed in front. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

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

Inspector Observations: Cooked beef actively cooling inside the top insert of the food preparation refrigerator. [CA] Discontinue cooling foods at the top insert as hot foods may cause ambient temperature of the refrigerator and temperature surrounding PHFs to rise.

Two pots of soup maintained out in ambient temperature, not yet reached cooling temperatures kept covered. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. When cooling PHF's, stir frequently to facilitate rapid cooling.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Two gallon jugs of milk and a to-go order of boba tea maintained inside ice machine at the Jazen tea station.[CA] Employee shall not store beverages in consumable ice. [COS] Manager removed items.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Old rodent droppings observed inside cabinet ledge at the tea brewing area. No live activity observed. Per manager, facility is serviced once per week. Pest control report/receipt was provided during inspection. [CA] Clean and sanitize area of dead cockroaches or old droppings.

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: Observed employee using empty egg carton flat to cover top of soup that was actively cooling. [CA] All food shall be separated and protected from possible contamination. Utilize approved materials to cover food.

Numerous containers of food maintained directly on floor inside walk-in freezer. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Ice scoops maintained inside ice machines with the handle of the scoop in direct contact with ice. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Broken floor tiles with pooling of water observed in front of the janitorial sink. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Milk tea	Reach-in refrigerator	41.00 Fahrenheit	Jazen tea
Chlorine sanitizer	Mechanical ware wash	50.00 PPM	
Spicy soup broth	Cook line	186.00 Fahrenheit	
Pho soup	Cook line	202.00 Fahrenheit	
Popcorn chicken	Three-door upright refrigerator	39.00 Fahrenheit	
Raw chicken	Walk-in refrigerator	41.00 Fahrenheit	
Hot water	Food preparation sink	121.00 Fahrenheit	
Raw beef slices	Food preparation refrigerator	31.00 Fahrenheit	
Cooked beef tripe	Food preparation refrigerator	40.00 Fahrenheit	
Sliced beef flank meat	Food preparation refrigerator	41.00 Fahrenheit	
Hot water	Food preparation sink	120.00 Fahrenheit	Jazen tea

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 **12/2/2022**. 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: Richard Wong
Manager

Signed On: November 18, 2022