

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 FA0208670 - PHO MAI 1	Site Address 3074 LANDESS AV, SAN JOSE, CA 95132	Inspection Date 12/30/2024
Program PR0307254 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NGUYEN, MAI PHO MAI COR	Inspection Time 11:45 - 12:45
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By QUANG NGUYEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/18/2024

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 12/30/2024. See details below.

Cited On: 12/30/2024

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

Inspector Observations: Repeated violation: Servers working in the front area were observed collecting soiled dishes and cleaning tables and serve open food for customers without washing hands.

[CA] Employee must be trained to wash hand in between touching unclean surface and ready to eat food products, after cleaning or handling chemicals, after picking up something off of the floor, after handling the register/money, after handling garbage, after touching face, hair or body, after eating, drinking, smoking, and chewing gum, after using the bathroom, and after sneezing, coughing, or using a tissue. Employee was told to wash his hand and change his gloves (COS).

Follow-up By
12/30/2024

Cited On: 12/18/2024

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

Compliance of this violation has been verified on: 12/30/2024

Cited On: 12/18/2024

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

Compliance of this violation has been verified on: 12/30/2024

Minor Violations

Cited On: 12/30/2024

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: Repeated: Some open bag food products were stored on the shelf of in the dry storage, walk-in cooler, and walk-in freezer areas.

[CA] Store all open bag food products in properly labeled bulk containers.

Follow-up By
12/30/2024

Cited On: 12/30/2024

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Repeated violation: Some food products on boxes were stored directly on the floor or on milk crate back in the storage areas.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Follow-up By
12/30/2024

Cited On: 12/30/2024

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Repeated violation: Re-used cardboard (from shipping boxes) used to line shelves in the kitchen and the storage areas.

[CA] Do not use cardboards to line shelves or cover the floor area.

Follow-up By
12/30/2024

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Measured Observations

Item	Location	Measurement	Comments
Veggie rolls	Preparation fridge	41.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Broth	Stove	200.00 Fahrenheit	
Beef	Preparation fridge	41.00 Fahrenheit	

Overall Comments:

This is a follow-up inspection to the routine inspection that was conducted on 12/18/2024. The was issued a conditional pass due to the employees to wash hand properly, lack of soap and paper towel supplies in the front handwash sink, and for storing potentially hazardous food at room temperature.

During today's follow-up inspection, soap and paper towel supplies were observed in the front handwash station and food products were stored at appropriate temperature zones. Most of the minor violations are corrected. However, employees were observed washing hand with gloves on.

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 **1/13/2025**. 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: Quang Nguyen
Manager
Signed On: December 30, 2024