

**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 FA0206999 - PHO CUONG		Site Address 1739 BERRYESSA RD A, SAN JOSE, CA 95133	Inspection Date 04/13/2024
Program PR0302775 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name NGUYEN, HONG HA	Inspection Time 09:00 - 10:10
Inspected By SUKHREET KAUR	Inspection Type FOLLOW-UP INSPECTION	Consent By SON NGUYEN	

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

**Major Violations**

Cited On: 04/10/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**This violation found not in compliance on 04/13/2024. See details below.**

Cited On: 04/11/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**This violation found not in compliance on 04/13/2024. See details below.**

Cited On: 04/12/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**This violation found not in compliance on 04/13/2024. See details below.**

Cited On: 04/13/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: One dying nymph observed next to water heater and two door refrigerator. No other dead or alive activity observed in the facility.**

**[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.**

**[COS] PIC removed the nymph from the kitchen area**

**Continue to thoroughly clean the facility. Remove grease and food debris from walls, equipment and floors. Seal any gaps, holes to prevent pest harborage. Continue to obtain pest control services.**

**A charged follow up inspection will be conducted with in 30 days.**

**Minor Violations**

Cited On: 04/10/2024

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

**Compliance of this violation has been verified on: 04/11/2024**

**Measured Observations**

N/A

**Overall Comments:**

**On site for operator scheduled follow up inspection after facility was closed on 4/8/2024, during follow up inspection conducted on 4/10/24, 4/11/24 and 4/12/24. Subsequent follow up inspection shall be**

**Current inspection is a charged inspection and invoice was emailed to the operator. Payment confirmation no: 3872069375**

**Facility is okay to reopen.**

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**A charged follow up inspection will be conducted within next 30 days.**

**Subsequent follow-up inspection shall be billed at \$290/hour, minimum one hour, during normal business hour, Monday -Friday 7:30 AM to 4:30 PM, and \$629/hour, minimum two hours, during non-business hours, and upon inspector availability.**

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 **4/27/2024**. 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



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**Received By:** Son Nguyen  
Owner

**Signed On:** April 13, 2024