

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 FA0230119 - PHO MAI 2		Site Address 814 S BASCOM AV, SAN JOSE, CA 95128		Inspection Date 08/11/2022	
Program PR0330138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PHO CANH		Inspection Time 09:40 - 11:40
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By FLORENCE K.	FSC Not Available 5/26/26		

Placard Color & Score

YELLOW

76

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible			X				N
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						
K14 Food contact surfaces clean, sanitized		X					N
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		
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		X
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		
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

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Mold like substance on the ice machine.
[CA] Clean/sanitize the ice machine per manufactures specification.

Follow-up By
08/16/2022

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Floor sink for prep sink and hand wash is clogged. Per Owner, they are not using the prep sink and using hand wash next to cashier station. Problem was reported today in the morning to owner by employees.

[CA] Have clogged floor sink repaired

[SA] Facility is using 3-compartment sink to wash produce (sanitize compartment before use) and hand wash station next to cashier station is being used. Hand wash station is within a reasonable distance (about 10ft) from kitchen area. Per owner, she is awaiting for contractor to arrive today.

Follow-up By
08/16/2022

Minor Violations

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

Inspector Observations: 1. Only hand wash station within kitchen has a floor drain that is clogged.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[SA] Facility has a hand wash station next to cashier station that could be used.

2. Hand wash station within restroom has a loose handle when turned on.

[CA] Repair the handle within the hand wash station.

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

Inspector Observations: Multiple fruit flies in the back storage area next to 3-compartment sink.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Two light bulbs are out under the hood system.

[CA] Replace light bulbs under the hood system.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
 Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Raw beef	Walk in	40.00 Fahrenheit	
Milk	Walk in	40.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Eggs	Walk in	40.00 Fahrenheit	
Chicken Soup	Cook line	200.00 Fahrenheit	Cooking.
Warm water	Restroom	100.00 Fahrenheit	
Cooked shrimp	Prep table	39.00 Fahrenheit	
Milk	Reach in	39.00 Fahrenheit	
Ambient	Freezer chest	5.00 Fahrenheit	
Ambient	Reach in freezer #2	5.00 Fahrenheit	
Tofu	Prep table #2	41.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Hot water	3-Compartment	120.00 Fahrenheit	
Tripe	Prep table	39.00 Fahrenheit	

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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 8/25/2022. 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: Florence K.
Owner

Signed On: August 11, 2022