

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 FA0252369 - PHO THIN HA NOI		Site Address 41 SERRA WY 106, MILPITAS, CA 95035	Inspection Date 07/16/2026
Program PR0367314 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name VINH FOODS LLC	Inspection Time 11:20 - 12:20
Inspected By NHA HUYNH	Inspection Type LIMITED INSPECTION	Consent By PEI	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Grime accumulation inside the 2 door undercounter cooler.

[Corrective Action] Thoroughly clean.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Lack of test strips.

[Corrective Action] Provide chlorine or quaternary ammonium test strips.

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:

1. Ambient air temperature in the 2 door undercounter cooler was measured at 45 degrees Fahrenheit.

[Corrective Action] Ensure refrigeration is able to maintain temperature of 41 degrees Fahrenheit or below.

2. Rubber seals on the door of the 2 door undercounter freezer was observed damaged.

[Corrective Action] Replace the rubber seals.

3. Wooden shelf observed under the 3 compartment sink.

[Corrective Action] Discard the wooden shelf. Use a shelf that is durable, smooth, and cleanable.

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:

Cardboards lining shelving.

[Corrective Action] Discard cardboard liners. Use liners that are durable, smooth and cleanable.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Lack of probe thermometer.

[Corrective Action] Provide an accurate probe thermometer.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Faucet at the handwash sink in the service area observed loose.

[Corrective Action] Secure the faucet.

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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:

Broken refrigerator observed outside at the rear of the facility.

[Corrective Action] Remove unused equipments from the facility.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient air	2 door prep cooler	41.00 Fahrenheit	
ambient air	walk-in cooler	38.00 Fahrenheit	
hot water	handwash sink	120.00 Fahrenheit	
hot water	3 compartment sink	140.00 Fahrenheit	
ambient air	2 door undercounter freezer	29.00 Fahrenheit	
ambient air	walk-in freezer	-7.00 Fahrenheit	
ambient air	2 door undercounter display cooler	41.00 Fahrenheit	
ambient air	2 door undercounter cooler	45.00 Fahrenheit	
ambient air	single door upright display cooler	39.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: O2 Valley Milpitas

NEW OWNER: JC Worldwide Unity Corporation

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2,281.00 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: 08/01/2026 - 07/31/2027 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 on 07/16/2026**

***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.**

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 7/30/2026. 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.

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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: Pei Wei Chen
operator

Signed On: July 16, 2026