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 FA0209910 - PHO BOWL		Site Address 5316 MONTEREY HY, SAN JOSE, CA 95111		Inspection Date 09/19/2022
Program PR0302686 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3		3 - FP11	Owner Name BLUE PEPPER INC.	Inspection Time 16:45 - 17:00
Inspected By MARCELA MASRI	Inspection Type LIMITED INSPECTION	Consent By HAN		



Comments and Observations

Major Violations

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: FOUND 2 DEAD COCKROACHES ON THE FLOOR AT THE FRONT SERVICE AREA.
FOUND 2 COCKROACHES ON A TRAY BELOW A TOASTER OVEN. FOUND A LIVE BABY COCKROACH RUNNING
UNDER A TABLE NEAR THE COOKING LINE. [CA] FOLLOW THE FOLLOWING PROCEDURES

- 1. REMOVE THE DEAD AND LIVE COCKROACHES.
- 2. CLEAN THE SHELVES AND ANY OTHER POTENTIALLY CONTAMINATED AREAS.
- 4. SANITIZE THE SHELVES AND OTHER POTENTIALLY CONTAMINATED AREAS WITH 100 PPM CHLORINE.
- 5. REMOVE ALL EQUIPMENT AND CHECK BEHIND IT FOR ANY GAPS/OPENINGS ON THE WALL AND FLOOR AND FOR ANY POTENTIAL AREAS WHERE THE COCKROACHES MAY BE COMING IN.
- PROVIDE FOOD GRADE CONTAINERS FOR THE DRY FOOD OR LARGE OPEN BAGS AND LABEL.
- 7. REMOVE ANY CLUTTER AND LEAVE ONLY THE ESSENTIAL EQUIPMENT REQUIRED FOR THE OPERATION OF THE RESTAURANT.
- 8. CONTACT A PEST CONTROL COMPANY FOR TREATMENT AND VERIFY THAT THE COCKROACH ACTIVITY HAS STOPPED.

CALL MARCELA AT 408-687-3451 AFTER THE ABOVE HAS BEEN ACHIEVED FOR A RE-INSPECTION. RE-INSPECTIONS INITIATED

BY OWNER ON THE WEEKENDS ARE \$438.00. OTHERWISE, ONE RE-INSPECTION CAN BE PERFORMED FREE OF CHARGE DURING THE WEEK. IF ADDITIONAL RE-INSPECTIONS ARE NEEDED, THEY WILL BE CHARGED AT \$219 PER HOUR MINIMUM ONE HOUR.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

THIS FACILITY IS NOW CLOSED DUE TO HAVING LIVE AND DEAD COCKROACHES.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 10/3/2022. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: NGUYEN

Signed On:

September 19, 2022