

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 FA0209897 - PHO KITCHEN		Site Address 5293 PROSPECT RD C, SAN JOSE, CA 95129		Inspection Date 10/08/2025	
Program PR0305852 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PHO KITCHEN SJ CORP		Inspection Time 12:15 - 13:45
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By MI	FSC Jenny Chau 8/16/27	

Placard Color & Score
GREEN
82

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						
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	X			N
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						S
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				
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	X	
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
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		

OFFICIAL INSPECTION REPORT

Facility FA0209897 - PHO KITCHEN	Site Address 5293 PROSPECT RD C, SAN JOSE, CA 95129	Inspection Date 10/08/2025
Program PR0305852 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PHO KITCHEN SJ CORP	Inspection Time 12:15 - 13:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee observed entering the kitchen and put on disposable gloves to handle food without washing their hands. [CA] Employees shall properly wash their hands with warm water, soap, and single-use paper towels prior to putting on disposable gloves to handle food. [COS] Employee properly washed their hands.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Cooked chicken is fully wrapped in plastic and placed in the food prep unit to be cooled. Chicken was measured at 109F and per employee, cooked within the hour. [CA] Potentially hazardous foods when cooling - shall be kept uncovered or partially uncovered to allow for rapid cooling.

K14 - 3 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 observed on the inside panels of the ice machine. [CA] Frequently clean and sanitize the inside panels of the ice machine.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Rare steak is served on a menu item but a consumer advisory is not provided. [CA] When serve raw or undercooked food items, a consumer advisory shall be available or visible to the consumer.

Provided consumer advisory handout.

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

Inspector Observations: Boxes of take-out containers and disposable utensils are stored on the floor inside the dry storage room. [CA] Store food contact utensil and equipment a minimum of 6 inches off the floor to protect from contamination and to allow adequate space for ease of frequent cleaning.

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: Lacking chemical test strips to measure sanitizer. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).

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: Cardboard is reused to line the top of freezer chest by the cook line to be used as a table. [CA] Discontinue the reuse of cardboard and instead use material that is smooth, durable, nonabsorbent, and easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

OFFICIAL INSPECTION REPORT

Facility FA0209897 - PHO KITCHEN	Site Address 5293 PROSPECT RD C, SAN JOSE, CA 95129	Inspection Date 10/08/2025
Program PR0305852 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PHO KITCHEN SJ CORP	Inspection Time 12:15 - 13:45

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Milk	Reach-in cooler behind front counter	41.00 Fahrenheit	
Raw beef	Food prep unit	41.00 Fahrenheit	
Chicken	Food prep unit - cooling	109.00 Fahrenheit	
Chicken	Walk-in cooler	41.00 Fahrenheit	
Bean sprouts	Food prep unit near walk-in cooler	41.00 Fahrenheit	
Shrimp	Food prep unit insert	39.00 Fahrenheit	
Raw beef	Food prep unit insert near walk-in cooler	39.00 Fahrenheit	
Raw shell eggs	Drawer cooler	39.00 Fahrenheit	
Beef	Food prep unit insert near walk-in cooler	40.00 Fahrenheit	
Pork	Drawer cooler	40.00 Fahrenheit	
Half and half	Reach-in cooler behind front counter	41.00 Fahrenheit	
Tofu	Walk-in cooler	40.00 Fahrenheit	
Tofu	Food prep unit	41.00 Fahrenheit	
Chicken	Food prep unit	41.00 Fahrenheit	
Pork	Walk-in cooler	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Imitation crab	Food prep unit insert near walk-in cooler	35.00 Fahrenheit	
Rice	Warmer	141.00 Fahrenheit	
Heavy cream	Upright reach-in cooler by kitchen entrance	41.00 Fahrenheit	
Rice noodles	Walk-in cooler	41.00 Fahrenheit	
Shrimp	Walk-in cooler	41.00 Fahrenheit	

Overall Comments:

First routine inspection

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 **10/22/2025**. 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: Mi
PIC

Signed On: October 08, 2025