

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 FA0206238 - PHO LIEN NOODLE HOUSE		Site Address 1460 OAKLAND RD D, SAN JOSE, CA 95112		Inspection Date 02/24/2025		Placard Color & Score YELLOW 53		
Program PR0302003 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TIN AND KEVIN CORPORATI		Inspection Time 11:10 - 14:30			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By TINH DINH				FSC Bryant Nguyen 08/28/2026

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						
K07	Proper hot and cold holding temperatures		X		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		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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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	X	
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	X	
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	X	
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		X
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee using the same gloves to handle dirty dishes, then touching ready-to-eat meat without changing gloves. Observed another employee using the same gloves to touch raw meat, then touching ready-to-eat meat without changing gloves. Hot pho broth was added to the bowls. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. [SA] Specialist requested employees to change gloves and wash hands as required. Discussed handwashing and glove use policy with PIC.

Follow-up By
02/26/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured multiple Potentially Hazardous Foods (PHFs) including raw beef and beansprouts between 50-60F. Raw beef and beansprouts were stored on the preparation counters. Per PIC, foods were removed from temperature control during opening (less than 2 hours ago). Observed four containers of beef pho broth stored on the preparation counter measuring at 130F. Per PIC, pho broth was cooked less than 2 hours ago. [CA] PHFs shall be kept at 41F or below and 135F or above. [COS] Raw beef was relocated to under counter refrigeration. Ice was added to the container of beansprouts. Pho broth will be kept warm on the stove.

Follow-up By
02/26/2025

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: Observed employees actively washing dishes and skipping the sanitization step. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds. [COS] PIC set up the 3-compartment sink with sanitizing solution of chlorine. Dirty dishes were cleaned and properly sanitized.

Follow-up By
02/26/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Facility employee lacks food handler card. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment. Food handler cards shall be available for review.

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

Inspector Observations: Observed cooked beef cooling inside the under counter refrigeration unit covered with plastic wrapping. Measured cooked beef at 70F. Per PIC, beef was cooked less than 30 minutes ago. [CA] Cooling foods shall have adequate space for cold air to circulate, be loosely covered or uncovered, and stirred frequently as needed.

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

Inspector Observations: Facility menu lacks consumer advisory warning for raw beef served in pho dishes and raw egg served in banh mi. [CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods. The consumer warning shall state: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

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Inspector Observations: *Observed dry ingredients and ginger stored directly adjacent to the handwash sink without a splash guard. [CA] Store food items away from the handwash sink to prevent splash contamination.*

Observed clean dishes were stored on the 3-compartment sink, directly adjacent to the preparation sink without a splash guard. [CA] Install a minimum 6" high metal splash guard between the 3-compartment sink and preparation sink to prevent splash contamination.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Observed household insecticide stored inside the kitchen. [CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use may be stored in the food facility.*

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: *Facility lacks appropriate sanitizer test strips for chlorine. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual warewashing.*

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

Inspector Observations: ***REPEAT VIOLATION** Observed gaps between the filters in the hood above the cook line. [CA] All hood filters shall be in place and maintained in good repair to ensure adequate ventilation.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed soiled wiping cloths stored on food preparation counters. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in use.*

Observed employees using sponges to clean meat cutter and dishes. [CA] Sponges shall not be used in contact with cleaned and sanitized or in-use food-contact surfaces.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed accumulation of grease and food debris underneath the cookline. [CA] Premises shall be kept clean to prevent pest harborage.*

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: *Observed health permit was not posted in the facility. Permit unavailable for review. [CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.*

Performance-Based Inspection Questions

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

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
cooked shrimp	preparation inserts	38.00 Fahrenheit	
raw beef	preparation table	50.00 Fahrenheit	
pho beef broth	preparation table	130.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	100.00 PPM	
beansprouts	preparation table	63.00 Fahrenheit	
raw meat	freezer	10.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
rice noodles	2-door sliding refrigeration	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
beansprouts	1-door under counter	41.00 Fahrenheit	
raw beef	1-door under counter	41.00 Fahrenheit	

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Overall Comments:

A follow-up inspection will be conducted on 2/26/2025. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.

NOTE: Facility is permitted with the following condition: "Any repeated handwashing violations in future will lead to installation of handwashing sink in front area." Any future violations may lead to further enforcement action.

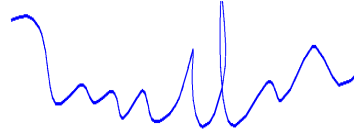
NOTE: Facility is required to provide a timeline and submit plans for the installation of a janitorial sink. Per PIC, wastewater is currently disposed in the restroom. The status of plan submittal will be checked during the next routine inspection and upon further review.

Joint inspection with Samantha Kann.

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 **3/10/2025**. 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: Tinh Dinh
Manager

Signed On: February 24, 2025