

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 FA0288918 - PHO ALMADEN		Site Address 4954 ALMADEN EX 30, SAN JOSE, CA 95118		Inspection Date 07/30/2026		Placard Color & Score GREEN 79		
Program PR0434490 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PHO ALMADEN, LLC		Inspection Time 12:30 - 13:45			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By CELINE HUYNH				FSC Thao Nguyen 07/22/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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		
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
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		X
K36	Equipment, utensils, linens: Proper storage and use		X
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		X
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		X
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

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

Inspector Observations: *Raw chicken measured 74F, raw chicken was on counter marinating. Bean sprouts on top of cold holding inserts measured 52F. Bean sprouts in water on counter measured 53F. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Employee started cooking raw chicken. Ice was added to bean sprouts and bean sprouts in unit were located to other refrigeration.*

Minor - *Tofu in bowl on top of cold holding inserts measured 48F, eggrolls in cold holding insert stacked above the fill line measured 46F, chicken in cold holding insert measured 45F. [CA] PHFs shall be held at 41°F or below or at 135°F or above. Ensure that cold holding inserts are not filled past the fill line and that preparation units are maintained closed.*

Minor Violations

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: *Observed accumulation of meat and debris around and on meat slicer. [CA] Ensure that meat slicer is thoroughly cleaned and sanitized after use to prevent build up/contamination.*

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: *Observed two rice cookers in use that are not approved for use in a food facility. Observed plastic baskets used to store food that are not approved for use in a food facility. Observed small ice chest that is not approved for use in a food facility storing raw meat in the walk in freezer. [CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).*

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: *Observed handle of flour scoop in contact with flour, observed bowl used as scoop in bulk rice container. [CA] Provide scoop with handle and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

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

Inspector Observations: *Observed heavy grease accumulation on ventilation hood forming drips at the bottom of the filters. [CA] Ventilation hood filters shall be maintained clean and good repair.*

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 preparation sink was leaking at time of inspection. [CA] Repair plumbing fixture and maintain in clean and good repair.*

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: *Observed employee drinks on preparation surfaces. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Bean sprouts	In prep unit	52.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Raw beef	Walk in fridge	41.00 Fahrenheit	
Egg rolls	Cold holding insert	46.00 Fahrenheit	
Chlorine	Mechanical warewash	50.00 PPM	
Tendon	Cold holding insert	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Bean sprouts	In water	53.00 Fahrenheit	
Milk	Reach in fridge	41.00 Fahrenheit	
Tofu	Bowl in preparation sink	48.00 Fahrenheit	
Broth	Walk in freezer	58.00 Fahrenheit	Cooling within limits.
Chicken	Cold holding insert	45.00 Fahrenheit	
Shrimp	Walk in fridge	68.00 Fahrenheit	Cooling from prep.

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 **8/13/2026**. 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.

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: Celine Huynh
Front desk
Signed On: July 30, 2026