

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 FA0253984 - PHO DUOI BO		Site Address 2465 ALVIN AV, SAN JOSE, CA 95121	Inspection Date 12/04/2025
Program PR0370081 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name OXTAIL PHO CORP	Inspection Time 10:00 - 10:45
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By DON	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/02/2025

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

Compliance of this violation has been verified on: 12/04/2025

Cited On: 12/02/2025

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

Compliance of this violation has been verified on: 12/04/2025

Minor Violations

Cited On: 12/02/2025

K48 - 2 Points - Plan review unapproved; 114380

Compliance of this violation has been verified on: 12/04/2025

Measured Observations

Item	Location	Measurement	Comments
Sliced beef flank	Food preparation refrigerator	36.00 Fahrenheit	
Pho soup	One-door upright freezer	38.00 Fahrenheit	
Pho soup	Cook line	206.00 Fahrenheit	
Pho soup	Two-door upright freezer	34.00 Fahrenheit	
Beef balls	Hot holding unit	159.00 Fahrenheit	Will be subjected to TPHC
Bean sprouts	Two-door upright refrigerator	41.00 Fahrenheit	
Beef rib bone	Hot holding unit	154.00 Fahrenheit	Will be subjected to TPHC
Pho soup	Two-door reach-in refrigerator	39.00 Fahrenheit	
Ox tail	Hot holding unit	157.00 Fahrenheit	Will be subjected to TPHC

Overall Comments:

- On-site for a follow-up inspection after facility earned a conditional pass during a routine inspection.

- Facility has corrected the following:

- K07M - Improper hot and cold holding temperatures:

- PHF items all measured at 41F and below, or at 135F and above.

- Items subjected to time as a public health control (TPHC) were properly documented.

- Discussed with manager various processes and TPHC usage for food items.

- K14M - Food contact surfaces unclean and unsanitized:

- Food contact surfaces observed cleaned and sanitized.

- Water pitchers have been cleaned and sanitized with no observable growth-like matter.

- Per owner, water pitches are washed nightly, air dried, and washed and sanitized again in the morning prior to filling.

- Mechanical dish machine has been repaired and was dispensing sanitizer at the required concentration.

- K48m - Plans review unapproved:

- Facility has submitted plans for the under counter dish machine, which has been approved by this Division, however, facility has not scheduled for the final inspection.

- Plan check approval letter was provided for review at time of follow-up.

**** Contact this Division at the number above, and/or email dehplancheck@deh.sccgov.org to schedule for plan check final.

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- At time of follow-up, discussed with owner:

- Cooling and reheating processes.

- Continue to address all other violations noted on inspection report.

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 **12/18/2025**. 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: Bich N.
Owner
Signed On: December 04, 2025