

# 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

<b>Facility</b> FA0212616 - GO GO PHO	<b>Site Address</b> 5025 STEVENS CREEK BL, SANTA CLARA, CA 95051	<b>Inspection Date</b> 08/07/2025
<b>Program</b> PR0302301 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> GOGO PHO, INC	<b>Inspection Time</b> 10:20 - 11:00
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> LAM VU

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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### Comments and Observations

#### Major Violations

Cited On: 08/04/2025

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

**Compliance of this violation has been verified on: 08/07/2025**

Cited On: 08/04/2025

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: 08/07/2025**

#### Minor Violations

N/A

#### Measured Observations

Item	Location	Measurement	Comments
bean sprouts	Ice bath	38.00 Fahrenheit	
Raw beef	Upright reach-in cooler	40.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Egg	Reach-in cooler	41.00 Fahrenheit	
Shrimp	Reach-in cooler	41.00 Fahrenheit	
Beef	Upright reach-in cooler at front counter	41.00 Fahrenheit	
Brisket	Upright reach-in cooler	40.00 Fahrenheit	

#### Overall Comments:

*Follow-up for routine inspection conducted on 8/4/25.*

*Verified that all major violations are still in compliance:*

*- Potentially hazardous foods measured at proper holding temperatures. See measured observations.*

*- Utensils and equipment are properly stored and not contaminated. Employee was able to demonstrate the proper warewashing procedures.*

*Discussed and helped train PIC on how to properly measure sanitizer concentration at the three compartment sink.*

*Reminded PIC on proper handwash washing procedures.*

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 **8/21/2025**. 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.

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**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



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**Received By:** Lam Vu  
PIC

**Signed On:** August 07, 2025