

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 FA0208596 - PHO PASSION & MINT TEA CO	Site Address 301 E SANTA CLARA ST A, SAN JOSE, CA 95113	Inspection Date 02/18/2025
Program PR0304852 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MHTA CORPORATION	Inspection Time 15:20 - 16:00
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By HONG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/12/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

This violation found not in compliance on 02/18/2025. See details below.

Cited On: 02/12/2025

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

This violation found not in compliance on 02/18/2025. See details below.

Cited On: 02/12/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

This violation found not in compliance on 02/18/2025. See details below.

Cited On: 02/12/2025

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

This violation found not in compliance on 02/18/2025. See details below.

Minor Violations

Cited On: 02/12/2025

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 02/18/2025. See details below.

Cited On: 02/18/2025

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility was actively removing the hand wash stations directly outside of the two new restrooms. Each restroom has its own hand wash station inside.

[CA] A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility.

Measured Observations

Item	Location	Measurement	Comments
Water	Hand Sink	100.00 Fahrenheit	
Bean Sprouts	Upright Cooler	40.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Bean Sprouts	Prep Cooler	41.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify compliance with violations noted during the routine inspection.

Observations:

K06: The hand sink in the kitchen was fully stocked with soap, paper towels, and warm water. A soap dispenser has been added.

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K07: All food temperatures were observed in appropriate time/temperature relationships.

K08: Facility will cease use of TPHC. Bean sprouts were observed in the prep cooler and the upright cooler, cooler at 41F or below.

K14: Dishes were observed submerged in the third compartment soaking, no active ware washing was observed.

K23: No evidence of cockroaches was observed. The same rodent droppings under the service counter were observed. No other evidence of rodents observed.

K48: Facility was actively removing the hand wash stations directly outside of the two new restrooms. Each restroom has its own hand wash station inside.

Continue to correct any and all pending violations.

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 **3/4/2025**. 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: Hong
Owner
Signed On: February 18, 2025