

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 FA0206872 - PHO SAN JOSE 2		Site Address 1696 TULLY RD, SAN JOSE, CA 95122		Inspection Date 07/31/2026		Placard Color & Score GREEN 84		
Program PR0302079 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PHO SAN JOSE 2 LLC		Inspection Time 11:05 - 12:50			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By THU NGUYEN				FSC Ha My Nguyen 06/30/2031

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						S
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						S
K06	Adequate handwash facilities supplied, accessible			X				S
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						
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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		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:

Bean sprouts held on work surface at room temperature. Bean sprouts measured 73F. [corrective action]

Maintain bean sprouts at 41F or below. [corrective action] Ice was added to bean sprouts.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Hand sink at the cook line was lacking a paper towel dispenser. [corrective action] Install a paper towel dispenser near this hand sink and keep stocked.

Note: Other nearby hand sink available.

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

Inspector Observations:

Observed "rare steak" offered on the menu. [corrective action] Place an asterisk (or other symbol) next to any menu item served raw or undercooked and provide consumer advisory on the menu.

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:

Back door (near walk-in cooler) found to be kept open. [corrective action] Keep the door closed or install a screen door to prevent pests from entering the facility.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
beef ball	walk-in cooler	34.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
beef broth (reheat)	stock pot burner	204.00 Fahrenheit	
ambient	walk-in cooler	40.00 Fahrenheit	
bbq pork38	prep unit (stir fry)	42.00 Fahrenheit	
hot water	prep sink (cook line)	130.00 Fahrenheit	
warm water	men's restroom	100.00 Fahrenheit	
milk	prep unit (drinks)	40.00 Fahrenheit	
hot water	3-compartment sink	140.00 Fahrenheit	
whole cooked chicken (cooling)	walk-in freezer	46.00 Fahrenheit	Cooked this morning around 8 AM
raw sliced beef	prep unit (pho)	30.00 Fahrenheit	
cooked shrimp	prep unit (spring roll)	36.00 Fahrenheit	
sliced pork	prep unit (spring roll)	37.00 Fahrenheit	
beef tendon	prep unit (pho)	38.00 Fahrenheit	
beef broth	walk-in cooler	40.00 Fahrenheit	
cooked chicken	prep unit (stir fry)	42.00 Fahrenheit	
beef (thawing)	prep unit (stir fry)	28.00 Fahrenheit	
beef broth	walk-in freezer	8.00 Fahrenheit	
smoked brisket	prep unit (pho)	40.00 Fahrenheit	
tofu	prep unit (stir fry)	40.00 Fahrenheit	

Overall Comments:

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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 **8/14/2026**. 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: Thu Nguyen
Owner

Signed On: July 31, 2026