

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 FA0213395 - PHO QUEEN NOODLE HOUSE	Site Address 1133 TASMAN DR, SUNNYVALE, CA 94089	Inspection Date 05/07/2026
Program PR0306332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DANG, NANCY	Inspection Time 10:20 - 11:30
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By ANDY NGUYENN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/05/2026

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

Compliance of this violation has been verified on: 05/07/2026

Cited On: 05/05/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 05/07/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Grilled chicken		111.00 Fahrenheit	
Grilled pork		131.00 Fahrenheit	
Grilled shrimp		112.00 Fahrenheit	
Grilled beef		142.00 Fahrenheit	

Overall Comments:

Follow up due major holding temperature and cooling violations.

Upon inspection:

Large beef bones and grilled meats observed to be cooling:

-Large beef observed observed to be spread out on tray and measured to be 138F. Per employee beef was pulled off boiling on the stove and drained about 30 minutes prior and shall be placed in reach in cooler in about 1 hour.

-Grilled meats measured to be 111F -142F (see measured observations). Per employee they cooked the chicken, pork, shrimp, then beef and started pulling the meats off between 1 hour - 30 minutes prior. Grilled meats observed to be in small containers. Employee placed meats into reach in cooler to continue cooling.

Pre-cooked beef bones observed to be out on shelf by 3-comp sink and measured to be 58F. Per employee she pulled beef bones out of cooler about 30 minutes prior and was cleaning large pot to immediately place on stove. Observed beef to be placed on stove. Diligent prep shall not exceed 2 hours.

Major violations have been corrected. Continue to work on other violations from routine inspection.

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 **5/21/2026**. 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.

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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



Received By: Andy Nguyen
PIC

Signed On: May 07, 2026