

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 FA0201524 - THE PHO CABIN		Site Address 200 STATE ST, LOS ALTOS, CA 94022		Inspection Date 07/24/2025		Placard Color & Score GREEN 78		
Program PR0302855 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DAT TRAN		Inspection Time 11:00 - 13:50			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By DOAN				FSC Doan Tran 2/19/2029

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records			X				
K09	Proper cooling methods		X		X			
K10	Proper cooking time & temperatures	X						S
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	X	
K27	Food separated and protected	X	
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	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean		X
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

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

Inspector Observations:

Three containers of beef broth (2 full, one half full) measured 48F-49F in the right-most 2 door upright cooler in the same room as the 2 compartment prep sink. Per the PIC, beef broth had been cooked yesterday and placed into the right-most upright to cool.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

*Cool foods using approved containers which facilitate heat transfer, such as metal.
Properly cool PHF's using shallow/smaller containers.*

[COS] Beef broth that had been cooked last night was VC&D. See VC&D report.

Minor violation:

Two full containers of beef broth measured 56F in the left-most 2 door upright cooler in the same room as the 2 compartment prep sink. Per the PIC, beef broth had been cooked this morning (approximately 1-2 hours prior) and placed into the right-most upright to cool.

*[CA] Cool foods using approved containers which facilitate heat transfer, such as metal.
Properly cool PHF's using shallow/smaller containers.*

[COS] Beef broth cooked this morning was transferred into smaller portioned containers and placed into ice baths to facilitate rapid cooling.

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Facility is following TPHC procedures for vermicelli noodles, bean sprouts, summer rolls, and egg rolls (11 AM to 3 PM, then discard any unused food) as denoted on the TPHC form, but do not have a timer tracking when the food was initially removed from temperature control OR cooked.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control and discarded if not consumed or served within 4 hours.

[COS] PIC started timer for foods.

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

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Inspector Observations:

Cockroaches observed in the following locations:

- 1 live adult oriental cockroach under the 2 door freezer upright in the kitchen area adjacent to the hand sink
- 2 dead adult oriental cockroaches under a metal shelving unit directly to the left of the cook-line
- 15+ dead oriental cockroaches in a sticky trap underneath the left-most 2-door upright cooler in the same room as the 2 compartment prep sink

***PIC states that the facility gets a monthly pest control service**

No other live cockroach activity observed

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

[COS] PIC caught and killed cockroach.

***Strongly recommend getting a more frequent pest control service**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Frozen raw meat observed to be thawing in a bucket on a cart adjacent to the meat slicer.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Raw meat stored directly next to vegetables in the left-most 2 door upright reach-in in the same room as the 2 compartment prep sink. Raw meat stored directly over lettuce in the same refrigeration unit.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

1. Ice scoop handle stored in direct contact with ice. Dry storage scoop handle stored directly in contact with flour.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

2. Scissors stored in the crack between the wall and the 2 compartment prep sink.

[CA] Utensils meant for food preparation shall be stored in a sanitary manner.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations:

1. Large amount of food buildup on walls behind the 2 compartment prep sink and the 2 compartment dish washing sink, as well as on the walls/floors behind and around the cook-line.

[CA] Clean regularly to prevent the buildup of food and thus preclude attraction of vermin.

2. Floor is peeling in the room with the 2 compartment sink. Tile is chipped on the side of the mop sink.

[CA] Repair and maintain to ensure that surfaces are cleanable, and to prevent the harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
beef broth	2-door upright closest to cook-line	37.00 Fahrenheit	
raw beef	prep unit (upper)	41.00 Fahrenheit	
ambient	2-door upright (right-most) near prep sink	40.00 Fahrenheit	
warm water	bathroom hand sink	100.00 Fahrenheit	
hot water	2 compartment dishwashing sink	120.00 Fahrenheit	
cooked chicken	stovetop	175.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
cooked chicken	prep unit (lower)	40.00 Fahrenheit	
raw meat	2-door upright (left-most) near prep sink	38.00 Fahrenheit	
cooked shrimp	2-door upright closest to cook-line	39.00 Fahrenheit	
hot water	2 compartment prep sink	120.00 Fahrenheit	
frozen eggrolls	2-door upright freezer	14.00 Fahrenheit	
oat milk	1-door drink fridge	37.00 Fahrenheit	
chlorine sanitizer	dishwasher	35.00 PPM	greater than 25, less than 50

Overall Comments:

Joint inspection with M. Chin. Report written by M. Chin.

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 **8/7/2025**. 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: doan tran
manager
Signed On: July 24, 2025