

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 FA0206950 - PHO WAGON		Site Address 1712 MERIDIAN AV I, SAN JOSE, CA 95124		Inspection Date 06/02/2025		Placard Color & Score GREEN 74		
Program PR0305485 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PHO WAGON LLC		Inspection Time 11:55 - 13:45			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By XUAN, NAM (C-F) & DINH (C-B)				FSC Kimlan Do 8/31/29

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	X			
K06	Adequate handwash facilities supplied, accessible	X						N
K07	Proper hot and cold holding temperatures		X		X			N
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	X	
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	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

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

Inspector Observations: Major:

1. Measured eggs rolls holding between 97F - 109F near cooks line (front).

2. Measured a bowl of bok choy holding at 53F near cooks line (back).

Per operator, PHFs placed there less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F and or hot held at or below 41F. [COS] Operator directed to relocate PHFs to other refrigeration unit. [SA] Operator opted to use time as a public health control for egg rolls and bok choy after 4 hours.

Minor:

1. Measured container of uncooked wonton holding at 46F in 2 door cold top for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Found expired food handlers card. [CA] Renew food handler cards.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed an employee touching their face while donning gloves. Observed no active contamination. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required. [COS] Operator directed to stop what they were doing, remove their gloves, wash their hands and wear on a new pair of gloves.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Food bags/containers of food stored on floor in prep area, cooks line, walk-in-cooler and walk-in-freezer. [CA] Food shall be stored a minimum of 6 inches off floor.

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

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Found missing filters at the mechanical exhaust hood (front) meant for frying food items. [CA] Provide filters. Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1. Found leaking faucet at 1-compartment sink (front) with spray nozzle middle section when on.

2. Found hot water knob difficult to shut off at 1-compartment sink (front).

3. Found leaking hot water knob at warewash sink (left side) when water is off/on.

4. Found leaking drain line under warewash sink (left side). Observed a bucket used to capture spilled liquid waste.

5. Found leaking faucet at 1-compartment sink (back) middle section when water knob is off/on.

6. Found leaking faucet at mop sink when water knob is off/on.

[CA] Repair all leaks, ensure all water knobs are able to turn on and off.

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

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Inspector Observations: 1. Found mopping equipment stored directly in mop sink. [CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

2. Found back door opening during hours of operation. No screen door and/or air curtain provided. [CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

3. Found accumulated food debris under shelving and cooking equipments. [CA] Routinely clean.

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

Inspector Observations: Found ceiling panels and walls throughout food facility with discoloration and accumulated with food debris. [CA] Routinely clean.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
uncooked wonton	2 door cold top	46.00 Fahrenheit	
shredded chicken	2 door cold top	53.00 Fahrenheit	diligent prep
egg roll	fryer	173.00 Fahrenheit	
cooked pork	2 door reach in	41.00 Fahrenheit	
shredded chicken	walk-in	40.00 Fahrenheit	
eggroll	counter (near front cooks line)	97.00 Fahrenheit	between 97F - 109F, for less than 4 hours. [SA] Discard after 4 hours.
half & half	1 door upright	41.00 Fahrenheit	
shell eggs	2 door cold top	41.00 Fahrenheit	
tendon	2 door cold top	40.00 Fahrenheit	
bean sprouts	1 door cold top/reach in	54.00 Fahrenheit	diligent prep
soup	cooks line (back)	184.00 Fahrenheit	
warm water	handsink (cooks line, wait station & 2RR)	100.00 Fahrenheit	
beef brisket	2 door cold top	43.00 Fahrenheit	between 43F - 44F, diligent prep
ice cream	chest freezer	-5.30 Fahrenheit	
meat	walk-in-freezer	-3.40 Fahrenheit	
bok choy	counter (near back cooks line)	53.00 Fahrenheit	for less than 4 hours. [SA] discard after 4 hours.
vegetables	3 door upright	40.00 Fahrenheit	
beef	walk-in	40.00 Fahrenheit	
hot water	warewash/1-comp w/spray (front)/1-comp (back)/mop sink	135.00 Fahrenheit	
raw beef	2 door cold top	40.00 Fahrenheit	

Overall Comments:

Note: Observed a set up time of food items on wall, however no date document for potential food items under time as a public health control (TPHC). Any food item potentially under TPHC, shall be marked with date, name of food items and time cooked.

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 **6/16/2025**. 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



Received By: Xuan Do
Cashier
Signed On: June 02, 2025