

# 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 07/15/2024	
Program PR0306332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DANG, NANCY		Inspection Time 12:10 - 14:50
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By HA DANG	FSC Dung Tran 05/04/2027		

Placard Color & Score
<b>GREEN</b>
<b>80</b>

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						
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	X			
K07 Proper hot and cold holding temperatures			X	X			
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			X	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	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	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	X	
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		
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

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: Handwash sink in back area observed to have baskets and containers inside.**

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.**

**[COS] Baskets and containers were moved.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Raw sliced meat observed on counter top. Per employee sliced meat was placed out there for service. Meat measured to be 43F [CA] Keep raw meat inside cookline prep cooler. PHFs shall be held at 41°F or below for cold holding.**

**[COS] Employee placed meat into prep cooler. Green onions was removed from prep cooler and raw meat may be placed into prep cooler.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: 1) Cooked beef bones measured to be 74F. Per employee bones were finished cooking about 2 hours prior. Per operator cooked bones are waiting broth to run out and make new broth. [CA] PHFs shall be held within temperature. 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. Properly cool PHFs and hold at 41F and below OR keep PHFs at 135F and above for hot holding. PHFs may only be held for 2 hours during ACTIVE prep.**

**[COS] Beef and beef bones were placed on stove and cooking processed was started again.**

**2) Thai tea measured to be 117F in large covered pot. Per employee tea was made about 45 minutes prior.**

**[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. Stir tea rapidly**

K14 - 3 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

**Inspector Observations: Observed employee washing dishes without sanitizing.**

**[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).**

**[COS] Baskets and strainers were rewashed, rinsed, and sanitized.**

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

**Inspector Observations: Raw meat observed to be thawing in container on floor.**

**[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: Meat observed to be stored in 2 door upright cooler without container or bag directly on shelf. [CA] Store raw meat in containers and not directly on shelves.**

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

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**Inspector Observations: Large container of raw meat observed to be stored on the floor.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: Newspaper observed in container of dry rice. [CA] Discontinue use of newspaper was lining.**

## Performance-Based Inspection Questions

N/A

## Measured Observations

Item	Location	Measurement	Comments
Cooked shrimp	Side prep cooler	88.00 Fahrenheit	Per operator cooked in the last hour
Par cooked chicken	Side prep cooler	64.00 Fahrenheit	Per operator cooked in the last 2 hours.
Hot water	3-comp sink	120.00 Fahrenheit	
Milk	2 door cooler by register	40.00 Fahrenheit	
Raw sliced beef	By prep cooler	43.00 Fahrenheit	
Raw shrimp	Side prep cooler	40.00 Fahrenheit	
Cooked beef Bones	on shelf by 3-comp sink	74.00 Fahrenheit	
Fried tofu	2 door cooler by register	40.00 Fahrenheit	
Meat balls	Cookline prep cooler	40.00 Fahrenheit	
Raw beef	2 door upright kitchen cooler	43.00 Fahrenheit	
Beef bones	On floor by 3-comp sink	37.00 Fahrenheit	
Boba	2 door cooler by register	44.00 Fahrenheit	Per operator made about 1 hour prior
Thai tea	Beverage area on shelves	117.00 Fahrenheit	
Chlorine	upright dishwasher	100.00 Fahrenheit	
Raw pork	Side prep cooler	40.00 Fahrenheit	
tripe	Cookline prep cooler	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	

## Overall Comments:

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 **7/29/2024**. 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:** Ha Dang  
PIC

**Signed On:** July 15, 2024