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	Site Address	Inspection Date
FA0254961 - PHO LONG THINH	1080 SARATOGA AV 12, SAN JOSE, CA 95129	10/30/2026
Program	**Owner Name**	**Inspection Time**
PR0372159 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	NGUYEN, ANH	11:10 - 12:20
Inspected By	**Inspection Type**	**Consent By** / **FSC**
HINA WYNE	ROUTINE INSPECTION	ANH NGUYEN / ANH NGUYEN 07/17/2027

Placard Color & Score
GREEN
84

	RISK FACTORS AND INTERVENTIONS	IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
K01	Demonstration of knowledge; food safety certification	X						S
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						
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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		
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		
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: Boba and condense milk was left at ambient for > 2 - 4 hours and measured 60F.
[CA] PHFs shall be held at 41°F or below or at 135°F or above.
[COS] Boba and condense milk was placed back into a refrigeration.

Cooked chicken was cooling in the food prep table for an hour and measured 68F.
[CA] PHF shall be rapid chilled to 41F before placing inside the prep table.

Bean sprouts were measured 50F in a ice cooler.
[CA] PHFs shall be held at 41°F or below or at 135°F or above.
[COS] More ice was added into it.

Minor Violations

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

Inspector Observations: Cardboard in use to line floor in front of dishwasher.
[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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

Inspector Observations: Restroom vent has a build up of dust debris.
[CA] Clean the dust from the vent.

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: Restroom door is not self closing.
[CA] Restroom door shall self close.

Dirty mop water with mop was left in the back area outside.
[CA] Mop water shall be disposed of in the janitorial sink or toilet facility and mop shall be hanged immediately.

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

Inspector Observations: Build up of grease on the side and behind the cook line.
[CA] Clean the grease more frequently.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
SHRIMPS	PREP TABLE	38.00 Fahrenheit	
CHICKEN COOKED	PREP TABLE	68.00 Fahrenheit	
EGG ROLLS	PREP TABLE	38.00 Fahrenheit	
BOBA	AMBIENT	60.00 Fahrenheit	
CHLORINE SANITIZER	3-COMP SINK	50.00 PPM	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
BEAN SPROUTS	ICE COOLER	50.00 Fahrenheit	
CONDENSE MILK	AMBIENT	60.00 Fahrenheit	
BEEF	FREEZER	10.00 Fahrenheit	
BROTH	COOLING	106.00 Fahrenheit	
MILK	REFRIGERATION	40.00 Fahrenheit	
HOT WATER	HAND WASHING	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 **11/13/2026**.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: ANH NGUYEN
PIC

Signed On: October 30, 2026