

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0210348 - PHO TERESA RESTAURANT		Site Address 6171 SANTA TERESA BL, SAN JOSE, CA 95123		Inspection Date 07/12/2023	
Program PR0302332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LINH TRAN		Inspection Time 11:05 - 14:00
Inspected By HUNTER DANG	Inspection Type ROUTINE INSPECTION	Consent By CHI PHAM	FSC Linh Tran 02/23/2028.		

Placard Color & Score GREEN 63

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						N
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use			X				N
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible			X	X			N
K07 Proper hot and cold holding temperatures			X				
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods		X		X			N
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						S
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	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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

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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: Beef bones located on the drain board of the prep sink was measured at 45-55F. In the walk-in refrigerator, chicken pho broth and beef pho broth were measured between 64-70F and 47-48F, respectively. Per cook, the food items were cooked yesterday.

[CA] 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. 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. [COS] Chef/cook voluntarily condemned and destroyed the food items. See VC&D report.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employee actively eating a bowl of noodles on the counter used for food preparation in the kitchen.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

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

Inspector Observations: Hand sink adjacent to the prep sinks were completely obstructed by hanging pots and pans. Fully accessible and fully stocked hand sink is available nearby.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. [COS] Employees removed the hanging pots and pans.

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

Inspector Observations: Bean sprouts were stored in water measuring at 49F at prep counter.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Cook relocated bean sprouts to walk-in refrigerator.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: To-go menu lacked the consumer advisory/warning for the sale of raw or undercooked animal-derived foods.

[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

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

Inspector Observations: Observed at least two flies in the kitchen area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and flies.

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: Frozen meats/ground pork was stored directly on the ground in the walk-in freezer.

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

Non-food grade buckets were reused to store chicken pho soup in the walk-in refrigerator.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

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Inspector Observations: Facility lacks test strips and thermal labels for dishwasher.

[CA] Testing equipment and materials (test strips and high temperature thermal labels) shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: Walk-in refrigerator handle loose and does not latch effectively. [CA] Repair and/or replace walk-in refrigerator handle.

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: Cooking utensil and tongs at the cook-line were stored in a bucket of water measuring at 84F.

[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

Handle of scoop was stored touching the ice in the ice machine.

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

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Facility lacks a food thermometer.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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: Back door to the kitchen/facility was completely open at the time of inspection.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

Mops were stored directly in the janitorial sinks.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. Use mop racks to help with mop storage and drying.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Health permit was not available and/or not posted for public view.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Proper cooling methods.
- Needs Improvement - Communicable disease; reporting/restriction/exclusion.
- Needs Improvement - Proper eating, tasting, drinking, tobacco use.

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Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Sanitizer bucket	100.00 PPM	
Water	Hand sinks	100.00 Fahrenheit	kitchen and restrooms
Boba	2-Door sliding reach-in refrigerator	41.00 Fahrenheit	
Fried shrimp cakes	Fryer	175.00 Fahrenheit	
Hot water	3-Comp warewash, prep sinks, janitorial sinks	120.00 Fahrenheit	
Beef bones	Prep sink drain board	45.00 Fahrenheit	Range to 55F. Cooked and cooled since yesterday. VC&D.
Bean sprouts	Top cold holding insert - prep unit	40.00 Fahrenheit	
Beef stew	Walk-in refrigerator	38.00 Fahrenheit	IR
Beef pho broth	Walk-in refrigerator	47.00 Fahrenheit	Range to 48F. Cooked and cooled since yesterday. VC&D.
Beef balls	Top cold holding insert - prep unit	39.00 Fahrenheit	
Ground pork	Walk-in freezer	8.00 Fahrenheit	IR
Rice	Rice warmer	189.00 Fahrenheit	
High temp water	High temp dishwasher	160.00 Fahrenheit	
Jack fruit	Reach-in freezer	26.00 Fahrenheit	IR
Chicken pho broth	Walk-in refrigerator	64.00 Fahrenheit	Range to 70F. Cooked and cooled since yesterday. VC&D.
Beef stew	Stove	175.00 Fahrenheit	
Wontons	Bottom undercounter reach-in refrigerator	38.00 Fahrenheit	
Beef broth	Stove	185.00 Fahrenheit	
Chicken wings	Walk-in refrigerator	37.00 Fahrenheit	IR
Cooked vegetables	Top cold holding insert - prep unit	39.00 Fahrenheit	
Grilled pork	Grill	200.00 Fahrenheit	
Yogurt	2-Door sliding reach-in refrigerator - front	41.00 Fahrenheit	
Butter	Top cold holding insert - prep unit	38.00 Fahrenheit	
Rice noodle	Bottom undercounter reach-in refrigerator	39.00 Fahrenheit	
Half & half	2-Door sliding reach-in refrigerator - front	41.00 Fahrenheit	
Bean sprouts	Water on prep counter	49.00 Fahrenheit	Relocated to walk-in refrigerator.
Raw sliced beef	Walk-in refrigerator	30.00 Fahrenheit	IR
Tomatoe rice	Walk-in refrigerator	41.00 Fahrenheit	
Eggs rolls	Fryer	185.00 Fahrenheit	

Overall Comments:

Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire. Per cook, facility opened less than 30 days ago from the date of inspection.

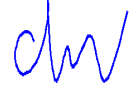
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **7/26/2023**. 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: Chi Pham
Cook

Signed On: July 12, 2023