

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 FA0254377 - PHO GA AN NAM		Site Address 740 STORY RD 8, SAN JOSE, CA 95122		Inspection Date 08/14/2026		Placard Color & Score YELLOW 69		
Program PR0370995 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name 3T INC		Inspection Time 10:30 - 12:45			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By DIEP NGUYEN				FSC Tracy Nguyen 05/16/2029

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records		X		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	X	
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		
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		

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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:

1. Cooked pork and cooked in the cabinet of the food preparation unit measured 60F. [corrective action] Maintain potentially hazardous foods at 41F or below. [correction] Food was moved to another reach-in cooler.

2. Bean sprouts held in a pan with ice water measured 47F. [corrective action] Bean sprouts must be maintained at 41F or below. [correction] More ice was added to the pan.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Observed cooked beef and lemon grass stored in a metal pan at room temperature. Per manager, food was cooked just prior to this inspection and will be used by 2 PM. The metal pan had no time marking. [corrective action] Ensure all food that are subject to time as a public health control are properly labeled with the production time or discard time. [correction] Manager placed label on the container with discard time of 2 PM.

Recommend hot holding this product with a food warmer.

Minor Violations

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Mop sink and hand sink at the front service area was found to be clogged. Standing water was observed in both sinks. [corrective action] Repair plumbing so that both sinks can drain without water backing up. [suitable alternative] Discard wastewater in the toilet until the mop sink is repaired. Use the hand sink in the kitchen until the hand sink at the front service area is repaired.

Note: All other sinks and mechanical dishwasher were found to be draining properly at this time.

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

Inspector Observations:

All food storage containers (for rice, sugar, etc.) were lacking lids. [corrective action] Provide lids for all bulk storage containers.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Heavy grime and food debris observed in the following areas:

- Metal shelves above the 3-compartment sink
- Floor under under both 3-compartment sinks
- Around the water heater

[corrective action] Thoroughly clean these areas.

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

Inspector Observations:

Observed employee preparing chicken at the back 3-compartment sink. This sink appears to have direct connection to the sewer and mechanical dishwasher is also located under this sink. [corrective action] Food preparation shall be performed at the designated food preparation sink.

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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:

1. Ambient temperature of the food preparation refrigerator measured 55F. [corrective action] Repair the refrigerator so that it can hold food at 41F or below. [suitable alternative] Do not store any potentially hazardous foods (such as meat, cooked noodles) in this refrigerator until it is repaired.

2. The cabinet door of the food preparation unit does not properly close. Latch was observed to be missing. [corrective action] Replace the latch so that door can close properly.

Note: Box is kept in front of the door to help keep it closed.

3. The far left door of the 3-door reach-in cooler did not close properly. The gasket was found to be severely deteriorated. [corrective action] Replace the gasket and ensure the door can properly closed.

Note: Box is kept in front of the door to help keep it closed.

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:

Large stock pots were found to be stored outside behind this facility. [corrective action] Store all equipment inside of this facility.

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 screen door found with gap at the bottom that is 2 to 3 inches high. [corrective action] Eliminate the gap to prevent entrance of vermin. Gap can not be greater than 1/4 inch.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
warm water	men's restroom	100.00 Fahrenheit	
chicken soup	stock pot burner	212.00 Fahrenheit	
warm water	women's restroom	100.00 Fahrenheit	
beef soup	stove	185.00 Fahrenheit	
bean sprouts	ice water	47.00 Fahrenheit	
pork, shrimp	prep unit	60.00 Fahrenheit	
hot water	food preparation sink	150.00 Fahrenheit	
porridge	stove	186.00 Fahrenheit	
hot water	3-compartment sink	150.00 Fahrenheit	
pok soup	stove	165.00 Fahrenheit	
ambient	prep unit	55.00 Fahrenheit	
cooked chicken	merchandiser refrigerator	40.00 Fahrenheit	
spicy beef soup	stock pot burner	211.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
quail eggs	reach-in cooler	39.00 Fahrenheit	
beef	3-door reach-in freezer	9.00 Fahrenheit	

Overall Comments:

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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 **8/28/2026**. 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: Diep Nguyen
Manager
Signed On: August 14, 2026