

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 FA0253984 - PHO DUOI BO		Site Address 2465 ALVIN AV, SAN JOSE, CA 95121	Inspection Date 07/21/2025
Program PR0370081 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name OXTAIL PHO CORP	Inspection Time 12:45 - 13:30
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By KAREN (BICH) N.	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/16/2025

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

Compliance of this violation has been verified on: 07/21/2025

Cited On: 07/16/2025

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Compliance of this violation has been verified on: 07/21/2025

Minor Violations

Cited On: 07/16/2025

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 07/21/2025. See details below.

Measured Observations

Item	Location	Measurement	Comments
Beef tendon	Two-door upright freezer	53.00 Fahrenheit	Cooling, recently prepared.
Sliced beef	Food preparation refrigerator	45.00 Fahrenheit	Prepared recently.
Beef balls	hot holding unit	162.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	
Pho broth	Two-door upright freezer	94.00 Fahrenheit	Cooling, less than 2 hours prior
Beef rib	Hot holding unit	143.00 Fahrenheit	
Hot water	Food preparation sink	125.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 7/16/2025.
- Facility has corrected the following:
 - K07M - Improper hot and cold holding temperatures:
 - At time of inspection, PHF items measured within time and temperature requirements.
 - Items measured above 41F and/or below 135F were recently prepared, and/or cooling per owner.
 - See measured observations.
 - * Note: Bean sprouts per manager will be subjected to time as a public health control and is discarded every 2 hours.
 - K11M - Improper reheating procedures for hot holding:
 - At time of inspection, reheating of PHF items was not observed.
 - Discussed with manager time and temperature requirements.
- Facility has earned a green pass placard.
 - Continue to address all other violations noted on previous inspection reports.

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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 **8/4/2025**. 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.

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: Bich N.
Manager

Signed On: July 21, 2025