

# 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

<b>Facility</b> FA0207170 - PHO HOA RESTAURANT @ 1834		<b>Site Address</b> 1834 TULLY RD, SAN JOSE, CA 95122		<b>Inspection Date</b> 06/25/2024	
<b>Program</b> PR0303403 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> AUREFLAM CORP		<b>Inspection Time</b> 10:00 - 11:15
<b>Inspected By</b> HENRY LUU	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> RICHARD	<b>FSC</b> Richard V Wong 12/16/2028		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>90</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records	X						S
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	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		
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		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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

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: Mechanical dish machine measured at 25 ppm chlorine after multiple cycles.**

**[CA] Maintain chlorine in mechanical warewash machine at 50 ppm or per manufacturer specifications.**

**[COS] Employee adjusted dosing system. Chlorine measured at 50 ppm after cycle.**

**Observed calcium build and yellow growth matter on the white baffle of the ice machine at the Jazen Tea counter.**

**Soiled service was not in contact with consumable ice.**

**[CA] Routinely clean, sanitize, and maintain ice machine.**

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

**Inspector Observations: Numerous fruit flies observed around the back of the kitchen near the janitorial sink and dry storage room.**

**[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit 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: Numerous tubs of food maintained directly on the floor inside the walk-in refrigerator and walk-in freezer.**

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

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Minor leak observed at the hand wash sink at the Pho Hoa beverage preparation area.**

**[CA] Repair plumbing fixture and maintain in clean and good repair.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

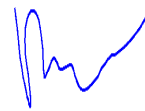
<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Milk	Walk-in refrigerator	37.00 Fahrenheit	
Cooked beef flank meat	Pho Hoa - food preparation refrigerator	40.00 Fahrenheit	
Cooked beef flank whole	Walk-in refrigerator	39.00 Fahrenheit	
Cooked beef balls	Pho Hoa - food preparation refrigerator	40.00 Fahrenheit	
Cooked sliced chicken	Pho Hoa - food preparation refrigerator	39.00 Fahrenheit	
Cooked marinated pork	Pho Hoa - one-door reach-in refrigerator	39.00 Fahrenheit	
Milk	Jazen Tea - food preparation refrigerator	40.00 Fahrenheit	
Cooked shrimp	Three-door upright refrigerator	36.00 Fahrenheit	
Beef stew	Walk-in refrigerator	40.00 Fahrenheit	
Hot water	Pho Hoa - three-compartment sink	125.00 Fahrenheit	
Taro paste	Jazen Tea - food preparation refrigerator	38.00 Fahrenheit	
Raw beef	Pho Hoa - food preparation refrigerator	36.00 Fahrenheit	
Cooked beef	Pho Hoa - food preparation refrigerator	41.00 Fahrenheit	
Cooked shrimp	Pho Hoa - one-door reach-in refrigerator	41.00 Fahrenheit	
Warm water	Jazen Tea - hand wash sink	100.00 Fahrenheit	
Cooked salmon	Pho Hoa - one-door reach-in refrigerator	40.00 Fahrenheit	
Cooked calamari	Three-door upright refrigerator	36.00 Fahrenheit	
Cooked salmon	Three-door upright refrigerator	37.00 Fahrenheit	
Beef stew	Pho Hoa - cook line	189.00 Fahrenheit	
Cooked popcorn chicken	Walk-in refrigerator	37.00 Fahrenheit	
Beef tendon	Walk-in refrigerator	38.00 Fahrenheit	
Red bean	Jazen Tea - food preparation refrigerator	37.00 Fahrenheit	
Hot water	Jazen Tea - food preparation sink	122.00 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 **7/9/2024**. 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:** Richard W.  
Manager

**Signed On:** June 25, 2024