

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 FA0208670 - PHO MAI 1	Site Address 3074 LANDESS AV, SAN JOSE, CA 95132	Inspection Date 03/11/2026
Program PR0307254 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NGUYEN, MAI PHO MAI COR	Inspection Time 13:30 - 14:25
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By QUANG NGUYEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/24/2026

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

Compliance of this violation has been verified on: 03/11/2026

Minor Violations

Cited On: 03/11/2026

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: An employee working in the front service area was observed washing hand with gloves on.

[CA] Employees must remove their glove before washing hand and replace it with a new one after washing.

Follow-up By
03/11/2026

Cited On: 03/11/2026

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

Inspector Observations: There was very slow drain from the floor sink located the mechanical dishwasher.

[CA] Please clean the floor sink regularly and address if the issue is with the sewer line system of the facility.

Follow-up By
03/11/2026

Cited On: 03/11/2026

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

Inspector Observations: Couple of drain flies were observed back in the kitchen area.

[CA] Eliminate flies from the facility by a legal method.

Follow-up By
03/11/2026

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Mechanical dishwasher	50.00 PPM	
Hot water	Three compartment sink	125.00 Fahrenheit	
Beef	Preparation fridge	40.00 Fahrenheit	
Meatball	Preparation fridge	39.00 Fahrenheit	
Broth	Stove	212.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 2/24/2026. The facility had a major violation and repeated minor violations that demand a follow-up inspection. During today's follow-up inspection, the major violation and most of the minor violations are corrected.

However, the above violations observed today must be addressed immediately.

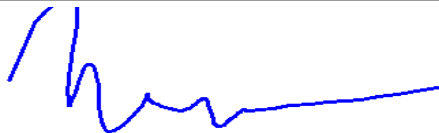
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **3/25/2026**. 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.

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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: Quang Nguyen
Manager

Signed On: March 11, 2026