## **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 FA0209910 - PHO BOWL		Site Address 5316 MONTEREY	Site Address 5316 MONTEREY HY, SAN JOSE, CA 95111	
Program PR0302686 - FOOD PREF	P / FOOD SVC OP 0-5 EMPLOYEES	RC 3 - FP11	Owner Name BLUE PEPPER INC.	Inspection Time 12:15 - 13:30
Inspected By MARCELA MASRI	Inspection Type LIMITED INSPECTION	Consent By TRAN		



#### **Comments and Observations**

### **Major Violations**

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: FOUND SEVERAL LIVE COCKROACHES ON THE KITCHEN COUNTERS AND INSIDE THE SERVICE REFRIGERATOR'S GASKET. [CA] THE FOOD FACILITY MUST BE FREE OF COCKROACHES. CLEAN AND REMOVE ALL THE FOOD DEBRIS FROM THE KITCHEN. PROVIDE AN URGENT PEST CONTROL SERVICE PRIOR TO THE RE-INSPECTION (POSSIBLY ON WEDNESDAY 9-2-20 IF READY). AFTER THE PEST CONTROL SERVICE, CLEAN AND SANITIZE ALL EQUIPMENT, FLOORS AND COUNTERS AS WELL AS ANY SURFACE THAT MAY HAVE FOOD DEBRIS. ONE RE-INSPECTION FOR THE SAME ISSUE WILL BE PROVIDED AT NO COST. IF ADDITIONAL INSPECTIONS ARE NEEDED, THEY WILL BE CHARGED AT \$219 PER HOUR, MINIMUM 1 HOUR. DURING THE RE-INSPECTION, NO LIVE COCKROACHES MUST BE PRESENT IN ORDER TO BE RE-OPENED. CALL MARCELA WHEN READY AT 408-687-3451.

Follow-up By 09/03/2020

### **Minor Violations**

No minor violations were observed during this inspection.

### **Performance-Based Inspection Questions**

N/A

#### **Measured Observations**

N/A

## **Overall Comments:**

PER CLERICAL: WE NEED TO DO A PERMIT INVESTIGATION FOR THIS FACILITY, THIS FACILITY WENT THROUGH A COO BACK IN 2017 AS BLUE PEPPER. HOWEVER, THIS FACILITY IS STILL OPERATING AS PHO BOWL. WE ALSO RECEIVED A COMPLAINT STATING CUSTOMER FOUND A COCKROACH IN HER CONDIMENTS FOR THE SOUP SHE ORDERED.

THIS FACILITY IS NOW CLOSED AS THEY HAVE LIVE COCKROACHES IN FOOD PREPARATION AREAS.

NOTE: THIS FACILITY WILL HAVE IT'S NAME CHANGED TO PHO BOWL.

### **CLOSURE / PERMIT SUSPENSION NOTICE**

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 <u>9/14/2020</u>. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

# **OFFICIAL INSPECTION REPORT**

Facility	Site Address		Inspection Date
FA0209910 - PHO BOWL	5316 MONTEREY HY, SAN JOSE, CA 95111		08/31/2020
Program		Owner Name	Inspection Time
PR0302686 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3	3 - FP11	BLUE PEPPER INC.	12:15 - 13:30

## 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:

Signed On: August 31, 2020

Will email

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