

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 01/19/2024
Program PR0370995 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name 3T INC	Inspection Time 11:00 - 12:10
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By JASON	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 01/16/2024

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 01/19/2024. See details below.

Cited On: 01/16/2024

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

This violation found not in compliance on 01/19/2024. See details below.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Chicken broth	Cook line	198.00 Fahrenheit	
Chicken rice	Rice warmer	143.00 Fahrenheit	
Sliced fancy pork	Food preparation refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Raw chicken	Three-door upright refrigerator	41.00 Fahrenheit	
Fried chicken	Deep fryer	187.00 Fahrenheit	
Bean sprouts	Server station	40.00 Fahrenheit	On ice
Cooked vermicelli noodles	Cook line	65.00 Fahrenheit	Prepared less than one hour prior, on TPHC
Cooked chicken	Food preparation refrigerator	70.00 Fahrenheit	Prepared less than one hour prior, on ice bath, will be placed on TPHC moving forward
Sliced tomato	Preparation table	65.00 Fahrenheit	In ambient temperature, used for order less than 30 minutes prior, will be placed on TPHC
Cooked coagulated pork blood	Crockpot	190.00 Fahrenheit	
Sliced cooked pork	Food preparation refrigerator	40.00 Fahrenheit	
Cooked chicken	Three-door upright refrigerator	41.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 1/16/2024.
- Facility has corrected the following:
 - K06M - Hands clean, properly washed; gloves used properly:
 - At time of inspection, no handwashing violations were observed.
 - Gloves were donned on when handling ready-to-eat food items.
 - Hands were properly washed when required.
 - K07M - Proper hot and cold holding temperatures:
 - PHF items were measured within time and/or temperature requirements.
 - Some items were still maintained in inadequate ice baths, however, per PIC, PHF items were prepared within the hour.
- At time of inspection:
 - DEH provided clarification on time as a public health control (TPHC) requirements.

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- **Operational improvements were discussed and implemented at time of follow-up inspection.**

- **TPHC written procedures were completed with DEH at time of follow-up. A scanned copy was taken and will be maintained on file.**

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 **2/2/2024**. 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: Jason L.
Manager
Signed On: January 19, 2024