

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 FA0205274 - PHO & BANH MI	Site Address 1007 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 02/10/2025
Program PR0303016 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name LUONG, JADE	Inspection Time 11:55 - 12:55
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By MY LUONG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/05/2025

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

Compliance of this violation has been verified on: 02/10/2025

Cited On: 02/05/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 02/10/2025

Cited On: 02/05/2025

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

Compliance of this violation has been verified on: 02/10/2025

Minor Violations

Cited On: 02/05/2025

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

This violation found not in compliance on 02/10/2025. See details below.

Cited On: 02/05/2025

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

This violation found not in compliance on 02/10/2025. See details below.

Cited On: 02/05/2025

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Compliance of this violation has been verified on: 02/10/2025

Cited On: 02/05/2025

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

This violation found not in compliance on 02/10/2025. See details below.

Cited On: 02/05/2025

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Compliance of this violation has been verified on: 02/10/2025

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K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

This violation found not in compliance on 02/10/2025. See details below.

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to improper holding temperatures, food contamination/adulteration, and vermin.

The following MAJOR violations have been corrected:

K07M - Improper holding temperatures

- Measured all potentially hazardous foods at 41F and below.*
- Continue to maintain potentially hazardous foods cold at 41F and below or hot at 135F and above.*

K13M - Food in good condition, safe, unadulterated

- No food contamination or adulteration observed during time of inspection.*

K23M - No rodents, insects, vermin

- No vermin observed in the facility during time of inspection.*
- Observed existing cracks and crevices, and holes within the facility still need to be sealed.*
- Seal all cracks and crevices to prevent possible harborage of vermin.*
- Operator signed new pest control contract for monthly pest control services.*

Noted minor violations for the following violations still need to be corrected:

K06 - Inadequate handwash facilities and unapproved dispensers used.

K35 - Unapproved materials and equipment used.

K21 - Hot water provided below 120F; Maintain at 120F. Reinstall the missing faucet at the 3 compartment sink.

K45 - Floors, walls, and ceilings require repair and sealing.

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 **2/24/2025**. 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: MY LUONG
OWNER
Signed On: February 10, 2025