

**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 08/12/2022
Program PR0370995 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name 3T INC	Inspection Time 11:15 - 12:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type LIMITED INSPECTION	Consent By JASON L.	

Placard Color & Score <b>YELLOW</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: 1. All hand wash stations within facility have issues. Hand wash station in the prep area has a damaged soap dispenser and paper towel dispenser.**

**[CA] Hand wash stations must be fully stocked at all times.**

**[SA] Facility has soap dispenser next to hand wash station and paper towel roll.**

**2. Hand wash station next to cashier station has a damaged soap dispenser.**

**[CA] Repair the mounted soap dispenser next to hand wash station.**

**[SA] Facility has a hand pump soap next to hand wash station.**

**3. (MAJOR) Employee touched face and was going to prep food. Specialist stopped employee before food prep began.**

**[CA] Employees must wash hands if touching of face/nose before food prep begins.**

**[SA] Employee washed hands properly before starting food prep.**

Follow-up By  
08/17/2022

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

**Inspector Observations: PIC buying food from not an approved source. Specialist observed sales of Moon bean (pastry) at the time of inspection. Per PIC, the sales person makes the food from home and brings it to facilities.**

**[CA] Food must be from an approved source or properly documented.**

**[SA] PIC did not buy the product.**

Follow-up By  
08/17/2022

**Minor Violations**

No minor violations were observed during this inspection.

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

N/A

**Overall Comments:**

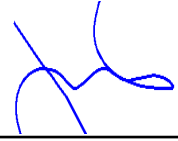
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **8/26/2022**. 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



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**Received By:** Jason L.  
PIC

**Signed On:** August 12, 2022