## **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**

Program PR0416324 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13       Owner Name PHO THIS WAY INC       Inspection Time 12:20 - 13:40         Inspected By HENRY LUU       Inspection Type ROUTINE INSPECTION       Consent By ANH L.       FSC Anh Le 06/09/2024       SC         RISK FACTORS AND INTERVENTIONS       IN       Outroit       Cons/sA       N/O       N/A       PE         K01       Demonstration of knowledge; food safety certification       X       X       S         K02       Communicable disease; reporting/restriction/exclusion       X       X       S         K03       No discharge from eyes, nose, mouth       X       X       X       N         K04       Proper eating, tasting, drinking, tobacco use       X       X       N       N         K04       Proper lot and cold holding temperatures       X       X       N       N         K05       Hands clean, properly washed; gloves used properly       X       X       X       X         K05       Proper cooling methods       X       X       X       X       X       X         K06       Proper cooking time & temperatures       X       X       X       X       X       X       X       X         K06       Proper cooking time & temperatures       <	5469 - PHO THIS WAY I 11/07/2023			Color & Score				
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	K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing							
K46 No upapproved private home/living/sleeping quarters	K45 Floor, walls, ceilings: built,maintained, clean							
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K47 Signs posted; last inspection report available								

## **OFFICIAL INSPECTION REPORT**

Facility	Site Address		Inspection Date		
FA0275469 - PHO THIS WAY	979 STORY RD 7048, SAN JOSE, CA 95122		11/07/2023		
Program O		Owner Name Inspectio		n Time	
PR0416324 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		PHO THIS WAY INC 12:20 -		· 13:40	
K48 Plan review					
K49 Permits available					
K58 Placard properly displayed/posted					

### **Comments and Observations**

#### **Major Violations**

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Wash wash employee wash, rinse, sanitizes, and then soaks utensils in water before air drying.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM). Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

[COS] Instructed employee to sanitize utensils again.

#### **Minor Violations**

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employee's personal food (cup of coffee and Ritz crackers) stored at the food preparation table during active food preparation.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Provide designated location for employees to store personal food and beverages, separated and away from food preparation, food storage, and/or food contact surfaces.

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

Inspector Observations: Paper towel dispenser at the hand wash station in the front service area by the entrance into the kitchen placed on top shelf.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers at all times. Towels and soap shall be easily and readily accessible at all times. Install towel dispenser onto wall.

#### Performance-Based Inspection Questions

Needs Improvement - Proper eating, tasting, drinking, tobacco use. Needs Improvement - Food contact surfaces clean, sanitized.

#### **Measured Observations**

ltem	Location	Measurement	<u>Comments</u>
Sliced beef brisket	Food preparation refrigerator	40.00 Fahrenheit	
Beef rib bone	Food preparation refrigerator	41.00 Fahrenheit	
Cooked pork hock	Food preparation refrigerator	39.00 Fahrenheit	
Half n half	Two-door reach-in refrigerator	41.00 Fahrenheit	Front service area
Soup	Walk-in freezer	29.00 Fahrenheit	
Whole cooked beef brisket	Walk-in refrigerator	37.00 Fahrenheit	
Warm water	Hand wash sink	105.00 Fahrenheit	
Cooked half chicken	Walk-in refrigerator	33.00 Fahrenheit	
Bean sprouts	Two-door reach-in refrigerator	41.00 Fahrenheit	Front service area
Hot water	Food preparation sink	152.00 Fahrenheit	
Cooked macaroni	Walk-in refrigerator	35.00 Fahrenheit	
Hot water	Bar three-compartment sink	120.00 Fahrenheit	
Cooked rice	Walk-in refrigerator	35.00 Fahrenheit	
Hot water	Three-compartment sink	150.00 Fahrenheit	
Cooked rice	Food preparation refrigerator	40.00 Fahrenheit	Across from wok burner
Raw beef slices	Food preparation refrigerator	38.00 Fahrenheit	

#### **Overall Comments:**

- Time as a public health control written procedure reviewed and provided to manager.

# **OFFICIAL INSPECTION REPORT**

Facility	Site Address		Inspection Date
FA0275469 - PHO THIS WAY	979 STORY RD 7048, SAN JOSE, CA 95122		11/07/2023
Program		Owner Name	Inspection Time
PR0416324 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC		PHO THIS WAY INC	12:20 - 13:40

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>11/21/2023</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.

### 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: Anh L. Manager

Signed On: November 07, 2023