

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 FA0209568 - HAO HAO PHO		Site Address 460 E WILLIAM ST, SAN JOSE, CA 95112		Inspection Date 09/15/2022	
Program PR0306310 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HAO VILLAGE LLC		Inspection Time 15:00 - 16:30
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION		Consent By HOA T.	FSC Hao T. 3/23/27	

Placard Color & Score
GREEN
97

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures			X	X			
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food					X		
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized	X						S
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0209568 - HAO HAO PHO	Site Address 460 E WILLIAM ST, SAN JOSE, CA 95112	Inspection Date 09/15/2022
Program PR0306310 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HAO VILLAGE LLC	Inspection Time 15:00 - 16:30
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Beans sprouts measured at 49°F at the time of inspection. Per PIC, they have been out less than 1-hour.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC added more ice to bean sprouts; re-measured at 40°F. Talked to PIC about place bean sprouts into Prep table or creating ice bath.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Raw shrimp	Prep table	41.00 Fahrenheit	
Grilled ribs	Cook line	162.00 Fahrenheit	Final cook temperature.
Eggs	Walk in	39.00 Fahrenheit	
Pho broth	Cook line	201.00 Fahrenheit	Cooking.
Ambient	Reach in (Soda)	39.00 Fahrenheit	
Cooked steak	Prep table #2	40.00 Fahrenheit	
Bean sprouts	Plastic tray	49.00 Fahrenheit	Ice added to bean sprouts; re-measured at 40°F. [COS]
Tofu	Prep table	41.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Pho broth	Plastic bins (Ice baths)	152.00 Fahrenheit	Cooling. Per PIC, less than 30-mins.
Warm water	Hand wash	100.00 Fahrenheit	
Raw steak	Reach in	39.00 Fahrenheit	
Ambient	Reach in freezer #2	5.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Raw steak	Walk in	40.00 Fahrenheit	
Pho broth	Walk in	41.00 Fahrenheit	
Cooked chicken	Prep table #2	41.00 Fahrenheit	
Warm water	Restroom	100.00 Fahrenheit	
Tofu	Walk in	40.00 Fahrenheit	
Hot water	3-Compartment	120.00 Fahrenheit	

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 **9/29/2022**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0209568 - HAO HAO PHO	Site Address 460 E WILLIAM ST, SAN JOSE, CA 95112	Inspection Date 09/15/2022
Program PR0306310 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HAO VILLAGE LLC	Inspection Time 15:00 - 16:30

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: Hoa T.
Owner

Signed On: September 15, 2022