

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 FA0254961 - PHO LONG THINH		Site Address 1080 SARATOGA AV 12, SAN JOSE, CA 95129		Inspection Date 11/10/2025		Placard Color & Score GREEN 85		
Program PR0372159 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NGUYEN, ANH		Inspection Time 14:50 - 16:10			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By ANH NGUYEN				FSC ANH NGUYEN 07/17/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						
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				N
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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						
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						S
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: 1. Egg rolls at the prep table were measured 50F and shrimps at the bottom refrigeration was 45F while the ambient temperature at the food prep table was 40F.

2. Bean sprout with ice bottles were measured 45F.

3. Imitation crab at the second prep table was measured 44F.

4. A small container of boba was measured 75F.

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

[SA] Keep lid closed during busy hours and add ice to keep the temperature at 41F & below. Boba shouldn't be left out at room temp, it should be kept in a refrigeration.

Minor Violations

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

Inspector Observations: Lack soap dispenser for the restroom hand washing sink. Pump soap in use.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Restroom vent has a build up of dust debris.

[CA] Clean restroom vent for proper ventilation.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Food prep sink has a drain pipe inside the floor sink.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

[SA] Trim drain pipe to provide 1 inch of an air gap.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
CHLORINE SANITIZER	BUCKET	100.00 PPM	
SHRIMPS	PREP COOLER	45.00 Fahrenheit	AFTER BUSY HOURS FOOD WAS MEASURED ABOVE 41F WHILE AMBIENT TEMPERATURE WAS 41F AND BELOW.
MILK	REFRIGERATION	41.00 Fahrenheit	
BROTH	ACTIVE COOLING	70.00 Fahrenheit	
HOT WATER	FOOD PREP TABLE	120.00 Fahrenheit	
BEAN SPROUT	ICE CONTAINER	45.00 Fahrenheit	AFTER BUSY HOURS FOOD WAS MEASURED ABOVE 41F WHILE AMBIENT TEMPERATURE WAS 41f AND BELOW.
BROTH	STOVE	200.00 Fahrenheit	
IMITATION CRAB	PREP TABLE 2	44.00 Fahrenheit	AFTER BUSY HOURS FOOD WAS MEASURED ABOVE 41F WHILE AMBIENT TEMPERATURE WAS 41F AND BELOW.
BOBA	ROOM TEMO	75.00 Fahrenheit	AFTER BUSY HOURS FOOD WAS MEASURED ABOVE 41F WHILE AMBIENT TEMPERATURE WAS 41f AND BELOW.
CHICKEN	PREP TABLE 2	40.00 Fahrenheit	
SHRIMPS	PREP TABLE 1	41.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
EGG ROLLS	PREP TABLE 1	50.00 Fahrenheit	AFTER BUSY HOURS FOOD WAS MEASURED ABOVE 41F WHILE AMBIENT TEMPERATURE WAS 41F AND BELOW.
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
HOT WATER	HAND WASHING SINK	100.00 Fahrenheit	
HOT WATER	RESTROOM		
HOT WATER	3-COMP SINK	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 **11/24/2025**. 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: ANH NGUYEN
PIC
Signed On: November 10, 2025