OFFICIAL INSPECTION REPORT

Facility Name: PR0302970 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14

Program: PR0302970 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14

Owner Name: LUONG, MY

Inspection Date: 11/19/2019

Inspection Time: 15:00 - 16:00

Inspected By: JESSICA ZERTUCHE

Consent By: ANNIE

Major Violations

Cited On: 11/14/2019
K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 11/19/2019

Cited On: 11/14/2019
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 11/19/2019

Cited On: 11/14/2019
K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 11/19/2019

Cited On: 11/14/2019
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

Compliance of this violation has been verified on: 11/19/2019

Cited On: 11/14/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 11/19/2019. See details below.

Minor Violations

Cited On: 11/14/2019
K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found three live cockroaches behind shelving holding clean utensils

[CA] - Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies

The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Cited On: 11/14/2019
K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Compliance of this violation has been verified on: 11/19/2019

Cited On: 11/14/2019
K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Compliance of this violation has been verified on: 11/19/2019

Cited On: 11/14/2019
K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159
OFFICIAL INSPECTION REPORT

Facility: FA0204790 - PHO BANH MI
Site Address: 405 UNIVERSITY AV, PALO ALTO, CA 94301
Inspection Date: 11/19/2019

Program: PR0302970 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14
Owner Name: LUONG, MY
Inspection Time: 15:00 - 16:00

Cited On: 11/14/2019
K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Cited On: 11/14/2019
K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Cited On: 11/14/2019
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Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>ALL REFRIGERATION</td>
<td>FACILITY</td>
<td>41.00 Fahrenheit</td>
<td>OR BELOW</td>
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</tbody>
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Overall Comments:

ALL PREVIOUS MAJOR VIOLATIONS HAVE BEEN CORRECTED - EXCEPT FOR VERMIN

FACILITY HAS DEEP CLEANED AND SUBMITTED TPHC PROCEDURES

OBSERVED: FOOD HANDLER CARDS, FOOD SAFETY MANAGER CERTIFICATE, ICE PADDLES OBTAINED FOR COOLING, THERMOMETERS, NEW FOOD CONTAINERS, PERSONAL ITEMS MOVED TO LOCKERS AND MORE ORGANIZED

CONTACT THIS DEPARTMENT TO SCHEDULE REINSPECTION TO REOPEN

NO FOOD PREP, NO CATERING, NO DELIVERY, NO TAKE-OUT (INCLUDES DOOR DASH/GRUB HUB ETC.), NO FOOD SERVICE

CONTACT JESSICA ZERTUCHE 408-918-3359 TO SCHEDULE NEXT REINSPECTION, BILLABLE AT $219.00/HOUR

WEEKEND/AFTER HOURS INSPECTION ARE BILLABLE AT $493.00

CLOSURE / PERMIT SUSPENSION NOTICE

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 12/3/2019. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: ANNIE MA
FRONT MANAGER

Signed On: November 19, 2019