OFFICIAL INSPECTION REPORT

Owner Name: CORNER PHO RESTAURANT, INC
Facility Name: CORNER PHO RESTAURANT, INC
Site Address: 1190 HILLSDALE AV 100, SAN JOSE, CA 95118
Program: PR0306312 - FOOD PREP / FOOD SVC OP  0-5 EMPLOYEES RC 3 - FP11

Inspected By: MARCELA MASRI
Inspection Type: FOLLOW-UP INSPECTION
Consent to Inspect Granted By: NATHAN DUONG

Major Risk Factors and Interventions Violations:

K07M - 8 Points - Improper hot and cold holding temperatures - Applicable Section(s): 11387.1, 113996, 113998, 114037, 114343(a)
Inspector Observations: Found the potentially hazardous foods at 50-61f in the service refrigerator. [ca] keep food at 41f or below.

note; this food has been stored here for less than an hour, per operator. sa: you may use ice to keep the food at 41f or below on a temporary basis. Transfer the rest of the food in the drawer refrigerator to the walk in cooler.

Minors Risk Factors and Interventions Violations:
N/A

Good Retail Practices Violations:
N/A

Performance Based Inspection Questions:
N/A

Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>TOFU</td>
<td>SERVICE REFRIGERATOR</td>
<td>59.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>BEEF</td>
<td>SERVICE REFRIGERATOR</td>
<td>58.00 Fahrenheit</td>
<td></td>
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</table>

Overall Comments:

FOLLOW UP INSPECTION FROM 6-29-18 IN WHICH THE POTENTIALLY HAZARDOUS FOOD IN THE SERVICE REFRIGERATOR WAS AT 50-61F.

FINDINGS: THE PHF IS STILL AT 58F IN THE SERVICE REFRIGERATOR.

NOTE: A SECOND RE-INSPECTION WILL BE REQUIRED TO ENSURE THAT THE REFRIGERATOR IS IN WORKING ORDER. A FEE OF $219.00 WILL BE ASSESSED.

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 reinspecktion until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 7/16/2018. 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:
[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge

Received By: JENNY DUONG
OWNER'S SISTER
Signed On: July 02, 2018