OFFICIAL INSPECTION REPORT

Facility ID: FA0212616
Inspection Date: 05/24/2018
Inspection Time: 14:25-15:30

Owner Name: NGHIEP DUONG
Facility Name: GO GO PHO
Site Address: 5025 STEVENS CREEK BL, SANTA CLARA, CA 95051
Program: PR0302301 - FOOD PREP / FOOD SVC OP  0-5 EMPLOYEES RC 3 - FP11

Inspected By: MAMAYE KEBEDE
Inspection Type: ROUTINE INSPECTION
Consent to Inspect Granted By: NGHIEP DUONG

□ Pictures Taken

Major Risk Factors and Interventions Violations:
No major violations were observed during this inspection.

Minor Risk Factors and Interventions Violations:
No minor violations were observed during this inspection.

Good Retail Practices Violations:

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity - Applicable Section(s): 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114156, 114157, 114158, 114163, 114165, 114167, 114169, 114177, 114180, 114182
 Inspector Observations: A lot of food products were wrapped in plastics.
[CA] Please avoid using plastics to store any food products. All food products must be stored in NSF approved containers.

Undercounter fridge doors missing proper handles.
[CA] Replace the missing handles.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use - Applicable Section(s): 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5
 Inspector Observations: Single use utensils on boxes were stored outside the facility.
[CA] All utensils must be stored inside the facility. All these utensils must be relocated to inside the facility.

K39 - 2 Points - Thermometers missing or inaccurate - Applicable Section(s): 114157, 114159
 Inspector Observations: The thermometer inside the undercounter fridge was not working properly.
[CA] Replace the non-functional thermometer immediately.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices - Applicable Section(s): 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269
 Inspector Observations: The drain pipe from the janitorial sink was not properly connected to the sewer line.
[CA] Please make sure the drain is connected properly for proper waste water disposal.

K45 - 2 Points - Inadequate floors, walls, ceilings: built, maintained, clean - Applicable Section(s): 114143(d), 114266, 114268, 114268.1, 114271, 114272

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>Sliced tomato</td>
<td>Preparation fridge</td>
<td>39.00°F</td>
<td></td>
</tr>
<tr>
<td>Cooked beef</td>
<td>Upright fridge</td>
<td>35.00°F</td>
<td></td>
</tr>
<tr>
<td>Cooked pork</td>
<td>Preparation fridge</td>
<td>36.00°F</td>
<td></td>
</tr>
<tr>
<td>Rice</td>
<td>Rice pot</td>
<td>158.00°F</td>
<td></td>
</tr>
<tr>
<td>Pho</td>
<td>Final preparation</td>
<td>164.00°F</td>
<td></td>
</tr>
<tr>
<td>Beef, raw</td>
<td>Upright fridge</td>
<td>38.00°F</td>
<td></td>
</tr>
<tr>
<td>Hot water</td>
<td>Janitorial sink</td>
<td>125.00°F</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:
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Note 1. FSC: Nghiep Duong, Provider: FSP, Certificate Number: 20905787, Expiration Date: 10/03/2018
2. Consumer advisor note about eating/serving raw or partially cooked foods, and food handlers training on food allergen requirement was discussed with the owner. Copies of the notes was given to the owner.
3. No food product, utensils, or equipment may be stored outside the fixed facility.
4. OWNERSHIP CHANGE INFORMATION NEW OWNER: NEW FACILITY NAME: The applicant has completed the application for an Environmental Health Permit. FP11 $1227 Check # 10015 Receipt# 02682 . Permit issued and valid: 06/01/2018 _05/31/19. This report serves as a temporary permit until the official permit is mailed to the facility. Post permit in public view. "Structural Review inspection conducted on 05/24/2018 *Permit condition: No condition set. All other food employees must have valid food handler cards within 30 days from hire date. Okay to operate as of today.

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 6/7/2018. 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: Nghiep Duong
Owner
Signed On: May 24, 2018