Official Inspection Report

Facility ID: FA0205743
Inspection Date: 06/29/2018
Inspection Time: 13:00-15:00

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: ROUTINE 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.

Comply by 07/02/2018

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

Good Retail Practices Violations:
K26 - 2 Points - Unapproved thawing methods used; frozen food - Applicable Section(s): 114018, 114020, 114020.1
Inspector Observations: Food has been thawing in a bucket in standing water at room temperature. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: (a) Under refrigeration that maintains the food temperature at 41°F or below. (b) Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain. (c) In a microwave oven if immediately followed by immediate preparation. (d) As part of a cooking process

K27 - 2 Points - Food not separated and unprotected - Applicable Section(s): 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)
Inspector Observations: Found a large open bag of sugar in the dry storage room. [ca] once opened, store the food contents in a food grade washable container with a lid and label.

K29 - 2 Points - Toxic substantances improperly identified, stored, used - Applicable Section(s): 114254, 114254.1, 114254.2
Inspector Observations: Found a couple of spray bottles without a label. [ca] label the bottle.

K30 - 2 Points - Food storage containers are not identified - Applicable Section(s): 114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b)
Inspector Observations: Found a large sugar bag stored on the floor of the dry storage room. [ca] keep food 6 inches above the floor.

K34 - 2 Points - Warewashing facilities: not installed, maintained, or used - Applicable Section(s): 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125
Inspector Observations: Found chicken being thawed in a pot inside the 3 compartment sink. [ca] Thaw food in the food preparation sink.

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, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182
Inspector Observations: The service refrigerator is unable to keep the potentially hazardous food at 41f or below. [ca] repair the refrigerator so that it can keep the potentially hazardous food at 41f or below. repair within 24 hrs. a follow up inspection will be performed on Monday, July 2.

One inspection is free of charge, if additional inspections are needed for the same issue, a fee of $219 per hour minimum one hour will be charged.
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K38 - 2 Points - Inadequate ventilation and lighting in designated area - Applicable Section(s):114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Found the griddle and the 2 gas stove extending beyond the hood canopy. [ca] the cooking equipment shall be 6 inches inside the hood canopy.

K40 - 2 Points - Wiping cloths: improperly used and stored - Applicable Section(s):114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping clothes are not held in an approved sanitizing solution.[CA]Wiping clothes shall be kept in approved sanitizer at the proper sanitizer. (100 ppm chlorine, 200 ppm quaternary ammonia)

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

Inspector Observations: Found mold like substance on the wall above the 3 compartment sink. [ca] remove the mold.

Performance Based Inspection Questions:
Satisfactory - Hands clean/properly washed/gloves used properly.
Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.

Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>chicken</td>
<td>walk in cooler</td>
<td>39.00 F</td>
<td></td>
</tr>
<tr>
<td>tofu</td>
<td>walk in cooler</td>
<td>38.00 F</td>
<td></td>
</tr>
<tr>
<td>mik</td>
<td>front beverage refrigerator</td>
<td>37.00 F</td>
<td></td>
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<tr>
<td>hot water</td>
<td>3 compartment sink</td>
<td>120.00 F</td>
<td></td>
</tr>
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</table>

Overall Comments:

FSC

NATHAN DUONG
SARVSAFE
13759496
6-11-21

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 7/13/2018. 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: Nathan Duong
Signed On: June 29, 2018