



Official Consumer Food Protection Inspection Report

Department of Public Health Environmental Health Division
1221 Fulton Street, P.O. Box 11867, Fresno, CA 93775, Phone (559) 600-3357
<http://www.fcdph.org> Email: EnvironmentalHealth@fresnocountyca.gov

**FACILITY
CLOSED**

FACILITY ID: FA00003141

RECORD ID: FOOD00000643

CT: Tract 28

PHO LAU VIENG #2
4767 E OLIVE
FRESNO CA 93703
JEFFREY KEOTA

Time In: 07/07/2025 2:29 pm
Time Out: 07/07/2025 4:59 pm
Reinspection Date: 07/07/2025

FOOD Facility Routine Reinspection

Permanent Food Facility - Restaurant w/ Seating 1-50 Seats

Permit Posted: Yes	Permit Expiration Date: 07/31/2026	Balance Due: \$0.00
FSC Name: Phouthasack Keota	Exp. Date: 06/25/2026	Agency: ServSafe
Linen (ppm) Cl:	Linen (ppm) Qt:	Utensil Sink (ppm) Cl:
Utensil Sink (ppm) Qt:	Hot Temperature:	Cold Temperature:

Violations / Not in compliance

4. Employees eating, tasting, drinking or using tobacco properly

Violation: Employees shall not eat, drink, or use any form of tobacco in any area where contamination of food or equipment can result. Employees may drink from a closed beverage container stored away from food prep areas. (113977) Proper steps shall be followed for any utensil(s) used for tasting. (113976)

Comments: -

Observed 2 opened energy drink cans next to the boba drink cup sealer. Employees shall not eat near food contact surfaces.

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Remedy: Do not eat or smoke in unapproved areas.

14. Food contact surfaces clean and sanitized

Violation: All food contact surfaces of utensils and equipment shall be cleaned and sanitized using approved methods. (100ppm Chlorine, 200ppm Quat, immersion in hot water 171°F and above) (113984(d), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114125(b), 114141) Food contact surfaces shall be sanitized between each use with a different type of raw food of animal origin, and each time there is a change from working with raw foods to working with ready-to-eat foods. (113984(d), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114125(b), 114141)

Comments: -

There is grime buildup on the boba cup sealer. Food contact surfaces shall be clean.

There is grime buildup on the backsplash and the interior of the ice machine. Food contact surfaces shall be clean.

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Remedy: Maintain all food contact surfaces of equipment and utensils in a clean and sanitary manner. Ensure proper sanitizer levels and temperatures are reached.

16. Compliance with shellstock tags, condition, display

Violation: Shellstock shall have complete certification tags and shall be properly labeled, stored and displayed. (114039-114039.5)

Comments: -

PIC could not provide receipts or shell stock tags for frozen mussels. There shall be compliance for shell stock tags.

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Remedy: Keep certification tags for shellstock at least 90 days after stock is sold or consumed.

23. No rodents, insects, birds, or animals observed

Violation: Each facility shall be kept free of vermin (rodents, cockroaches, flies, and similar pests that can carry disease). Vermin infestation as evidenced by live bodies, fresh droppings or vomitus, urine stains, or gnaw marks shall not be present. (113939, 113939.1, 114259, 114259.1, 114259.4, 114259.5)

Comments: -

1. No presence of mice during the inspection. Observed two live cockroaches during the inspection in the kitchen area (near 3 comp sink). The facility shall be free of vermin.

2. The receipts for pest control stated they only applied pesticides for cockroaches and not mice. Operator was made of aware during previous inspection that pest control must be applied for BOTH cockroaches and mice. The facility shall be free of vermin.

3. Heard the sound of something scurrying over the ceiling tiles in the dining room area. The facility shall be free of vermin.

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Remedy: Provide pest control service to ensure vermin infestation is eliminated. Dispose of any adulterated food and packaging. Properly clean and sanitize all contaminated surfaces. Make all necessary repairs to eliminate vermin harborage.

32. Food properly labeled & honestly presented; proper display/sale of infant formula

Violation: Any food is misbranded if its labeling is false or misleading; if it is offered for sale under the name of another food; or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114365.2) Retail food facilities shall not sell or offer for sale infant formula and baby food after "Use by" dates. (114094.5)

Comments: -

The bins by the point of service desk and by the exterior door are still not labeled. Foods shall be properly labeled.

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Remedy: Label food properly and present honestly. Ensure that the manufacturer's dating information on foods is not concealed or altered.

33. Nonfood contact surfaces clean; cooking equipment is clean

Violation: All nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, or other debris. (114115 (c)) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. (114115(b))

Comments: -

There is grime on freezers, cold prep unit and cooking equipment under the ventilation hood. Nonfood contact surfaces shall be clean.

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Remedy: Maintain all nonfood-contact surfaces clean and sanitary. Ensure all food contact surfaces of cooking equipment are free of encrusted grease deposits and other soil accumulations.

35. Equipment approved, installed, clean, in good repair, with adequate capacity

Violation: All utensils and equipment shall be fully operative and in good repair. (114115, 114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114143, 114153, 114155, 114163, 114165, 114167, 114169, 114177 114180, 114182)

Comments: -

There is cooking equipment and food items being stored in the unapproved structure in the back of the restaurant. Remove these items completely. Equipment shall be approved.

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Remedy: Maintain all utensils and equipment in good working order.

36. Equipment, utensils and linens properly stored and used, pressurized cylinders secured

Violation: All clean and soiled linen shall be properly stored. Utensils and equipment shall be handled and stored so as to be protected from contamination. Pressurized cylinders shall be properly stored. (114074, 114081, 114083, 114119, 114121, 114161, 114172, 114178, 114179, 114185)

Remedy: Maintain all equipment, utensils, and linens in good working order and store in an approved manner.

38. Adequate mechanical ventilation and shatterproof lighting

Violation: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors & smoke and be approved by the local building department and installed in accordance with the California Mechanical Code. Sufficient ventilation shall be provided in all areas to facilitate proper food storage and provide a reasonable condition of comfort consistent with job performed by employees. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

Comments: -

The cooking equipment is not within 6 inches under the ventilation hood. Adequate mechanical ventilation shall be provided.

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Remedy: Service fire suppression system at required frequency and clean filters regularly. Provide adequate lighting and/or ensure that light fixtures are of shatterproof construction or protected with light shields in appropriate areas.

42. Garbage and refuse properly disposed; exterior premises maintained

Violation: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7)

Comments: -

Outside premises near the back of the facility still had debris scattered throughout. Garbage shall be properly disposed.

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Remedy: Store refuse in containers with close-fitting lids, or in sealed, disposable bags that are impervious to moisture. Ensure refuse is removed and disposed of in a sanitary manner, on a regular basis to prevent the creation of a nuisance.

44. Premises maintained; personal/cleaning items separate; vermin-proofing adequate; no unused equipment; mop sink meets requirements

Violation: The premises of each facility shall be kept clean and free of litter and rubbish; non-food items shall be stored and displayed separate from food and food contact surfaces; the facility shall be kept vermin proof. Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of mop water and similar liquid waste. At least one mop sink equipped with hot and cold water shall be provided and conveniently located in every permanent food facility. (114123, 114143 (a, b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.1, 114259.2, 114259.3, 114279, 114281, 114282)

Comments: -

There is a hole near the back exterior door. The facility shall be vermin proof.

There is a hole in the wall by the freezer in the kitchen area. The facility shall be vermin proof.

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Remedy: Ensure the premises are free of litter and items that are unnecessary to the operation or maintenance of the facility. Prevent the entrance or harborage of animals, birds, or vermin, including but not limited to, insects and rodents by sealing all holes and gaps necessary.

45. Floor, walls, and ceilings properly built, maintained and clean

Violation: Walls and ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

Comments: -

The floor, walls and ceilings throughout the facility had grime buildup and dead cockroaches. The floors, walls and ceilings shall be clean.

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Remedy: Floors, walls, and ceilings in food preparation and handling areas must be smooth, durable, easily cleanable, and meet all structural requirements.

51. No imminent health hazard

Violation: 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. (114405, 114409)

Comments: -

This facility is to remain closed due to existing cockroach and mice infestation.

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Remedy: Cease operation immediately until written approval to reopen is given by enforcement officer.

TEMPERATURE CONTROL: Documentation required for all facilities with potentially hazardous food.		
Type of Food	Temp	Process/Holding Location

Observed and in Compliance:

- 1a. Food safety certification(s) current and available
- 1b. Adequate knowledge of food safety/allergens
- 2. Communicable disease reporting, restriction & exclusion requirements followed
- 3. Employees sneezing, coughing or having a runny nose excluded from handling food or clean equipment
- 5. Hands clean and properly washed; gloves used properly
- 6. Adequate handwashing facilities supplied & accessible
- 7. Proper hot and cold holding temperatures maintained
- 12. Returned food not re-served
- 13. Food in good condition, safe and unadulterated
- 21. Hot and cold water available
- 22. Sewage and wastewater properly disposed
- 24. Person in charge (PIC) is present and performs duties
- 25. Personal cleanliness maintained and hair restraints used
- 26. Approved thawing methods used, frozen foods stored and displayed properly
- 27. Unpackaged food separated and protected; sneeze guards present; food prep areas protected
- 29. Toxic substances properly stored and identified; used containers not used for food or equipment
- 30. Packaged food storage meets requirements
- 34. Warewashing facilities installed, maintained, and used appropriately; test strips available
- 40. Wiping cloths properly used and stored
- 41. Plumbing in compliance, backflow prevented with approved protection devices
- 43. Toilet facilities properly constructed, supplied, and cleaned
- 46. No unapproved private homes/living or sleeping quarters
- 49. Permit current and posted

General Comments:

Re-inspection.

Facility is to remain closed due to pre-existing cockroach and mice infestation. Control infestation and refer to written report from 6/30/25 for further instructions.

Once the infestation is controlled and the facility has been cleaned and free of vermin, call the office: 559-600-3357. The facility may not re-open without this department's written approval.

* Re-inspection fee shall be applied *

* While writing the report, the owner offered the inspector a bribe (nothing was specified). The inspector declined and instructed the owner to never offer any inspector a bribe ever again. The owner was fully aware that it is illegal to bribe an inspector. *

NOTICE: REINSPECTION FEES WILL BE CHARGED FOR REINSPECTIONS DUE TO UNCORRECTED VIOLATIONS

UPON AUTHORITY OF THE ENVIRONMENTAL HEALTH DIRECTOR, **THE ENVIRONMENTAL HEALTH PERMIT FOR THE BUSINESS IS IMMEDIATELY SUSPENDED** DUE TO THE ITEMS MARKED WITH AN ASTERISK (*). **THE BUSINESS IS TO REMAIN CLOSED UNTIL ALL OF THE CORRECTIONS ARE COMPLETED AND WRITTEN AUTHORIZATION TO REOPEN IS ISSUED BY THIS OFFICE.** AN APPEAL OF THIS SUSPENSION MAY BE REQUESTED BY WRITING TO THE ENVIRONMENTAL HEALTH DIRECTOR.

Received By: PIC



Inspected By: Luis Hernandez Ramirez

