

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0273340 - KING EGGROLL EXPRESS	Site Address 2145 MORRILL AV, SAN JOSE, CA 95132	Inspection Date 08/29/2025
Program PR0413260 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name THANH VU TRAN	Inspection Time 16:20 - 17:20
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By HOANG

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 08/29/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Some potentially hazardous food stored on the deli's steam table like Chicken and fish were measured between 120 °F and 130 °F.

[CA] All potentially hazardous foods like garlic in oil, cut melons, raw sprouts; cooked foods of plant origin; foods of animal origin and any other food capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of Clostridium botulinum shall always be held at 41°F or below or at 135°F or above. The store manager said all the food products were cooked less than two hours, and he is told to either reheat the products to 165 OF and keep them at or above 135 oF or time code all to use within the next two hours. He reheated the products to 165 OF (COS).

Follow-up By
08/29/2025

Cited On: 08/29/2025

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

Inspector Observations: Employees were observed washing dishes in the three compartment warewash sink without any sanitizer.

[CA] Whenever utensils, equipment, and food contact surfaces are cleaned, they need to be washed with soapy water, rinse with clean water, and sanitized with 200 ppm quaternary ammonia sanitizer or 100 ppm chlorine. The manager demonstrated the proper washing procedures. The dishwasher was demonstrated on the proper method of dishwashing. The utensils were rewashed accordingly (COS).

Follow-up By
08/29/2025

Minor Violations

Cited On: 08/29/2025

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)

Inspector Observations: Some open bag food products were stored on the shelf in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

Follow-up By
08/29/2025

Cited On: 08/29/2025

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Repeated violation: There was no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.

[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.

Follow-up By
08/29/2025

Cited On: 08/29/2025

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Compressed gas cylinder used for the soda dispenser was not chained to a secure stand.

[CA] To prevent possible accidents from falling compressed gas cylinder, all the cylinders must restrain to a secure stand.

Follow-up By
08/29/2025

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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, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Repeated violation: The back door was left open.

[CA] To prevent insect/rodent infections, keep the back door always closed or install a screen door.

Measured Observations

Item	Location	Measurement	Comments
Egg rolls	Hot holding unit	135.00 Fahrenheit	
Shrimp Balls	Hot holding unit	124.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Fried xiu mai	Hot holding unit	128.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 07/29/2025. The restaurant was issued a conditional pass due to the late time/temperature logs for the food products stored at room temperature and for lack of paper towel supply on the restrooms. During today's follow-up inspection, the restrooms have soap and paper towel supplies. However, some of the food products stored on the steam table which were measured below 135 oF did not have any time/temperature logs. Employee was also observed washing dishes without any sanitizer.

Therefore, the facility is issued another conditional pass. Please fix the issues and contact the district inspector within three business days for a follow-up inspection. Since the upcoming follow-up inspection is going to be a second one, the owner shall be a charge of \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645, minimum two hours, during non-business hours,

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 **9/12/2025**. 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:

[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: Minh Su
Employee

Signed On: August 29, 2025