

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 FA0262244 - KING EGGROLL		Site Address 8610 SAN YSIDRO AV, GILROY, CA 95020		Inspection Date 09/01/2022	
Program PR0384638 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ROYAL KING EGGROLL INC #		Inspection Time 10:45 - 12:00
Inspected By GABRIEL GONZALEZ	Inspection Type ROUTINE INSPECTION		Consent By NGA HOANG (PIC)	FSC DIEU LE EXP: 3/17/2025	

Placard Color & Score
GREEN
95

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						
K10 Proper cooking time & temperatures					X		
K11 Proper reheating procedures for hot holding	X						
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized			X	X			
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K14 - 3 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: Observed employee dispense chlorine into bottle cap and pour into 3 compartment sink compartment and proceed with washing dishes. Inspector measured 10 PPM chlorine.[CA] Provide 100 PPM chlorine solution for sanitizing. [COS] Adjusted to 100 PPM.

Note: It took several more cap fulls to reach 100 PPM. Per PIC, it is unusual to take this much chlorine, but did note they don't always use this particular brand of chlorine. Advised PIC to check solutions with their test strips to ensure proper sanitizing concentration.

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: Containers originally manufacturer labeled for a specific food product are reused to store a different food product (peanut butter containers and soy sauce containers reused to store other foods).

Additionally, these containers are not indicated to be certified/classified for sanitation. [CA] Single-use food containers should be discarded after their original food contents are finished.

Re-usable food containers must be certified/classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, ETL Sanitation).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
FRIED CHICKEN	SERVICE LINE	138.00 Fahrenheit	
BUTTER	RIGHT 3 DR PREP FRIDGE - KITCHEN	38.00 Fahrenheit	
WATER	2 COMP PREP SINK - SMALL KITCHEN	140.00 Fahrenheit	
WATER	PREP SINK	143.00 Fahrenheit	
EGG	WALK IN FRIDGE	39.00 Fahrenheit	
BOBA	2 DR PREP FRIDGE - DESSERT AREA	72.00 Fahrenheit	COOLING
ORANGE CHICKEN	SERVICE LINE	154.00 Fahrenheit	
WATER	3 COMP SINK	140.00 Fahrenheit	
BEEF	WALK IN FRIDGE	40.00 Fahrenheit	
ORANGE	2 DR PREP FRIDGE - DESSERT AREA	41.00 Fahrenheit	
CHICKEN	LEFT 3 DR PREP FRIDGE - KITCHEN	39.00 Fahrenheit	

Overall Comments:

To prevent splash contamination, provide a stainless steel sheet divider between the 3 compartment sink and the adjacent prep, that is at least 6 inches tall and extends from the front edge to the back edge of the sinks.

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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 **9/15/2022**. 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: NGA HOANG
PIC

Signed On: September 01, 2022