

**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**

<b>Facility</b> FA0284599 - KING EGGROLL EXPRESS		<b>Site Address</b> 1600 SARATOGA AV 129, SAN JOSE, CA 95129	<b>Inspection Date</b> 07/18/2024
<b>Program</b> PR0426806 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> KING VT INC	<b>Inspection Time</b> 12:15 - 12:55
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> DESTINY	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 07/16/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**This violation found not in compliance on 07/18/2024. See details below.**

Cited On: 07/18/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Inside the display cooler located inside the kitchen, bean sprouts measured at 53F and cooked shrimp measured at 50F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Employee relocated the items into the walk-in cooler.**

Cited On: 07/16/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Compliance of this violation has been verified on: 07/18/2024**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Cooked fish	Warmer	137.00 Fahrenheit	
Cooked chicken	Food prep unit	41.00 Fahrenheit	
Cooked shrimp	Display cooler	50.00 Fahrenheit	
Garlic in oil	Food prep unit	38.00 Fahrenheit	
Rice	Walk-in cooler	44.00 Fahrenheit	Per employee, 3-4 hours into cooling
Fried shrimp ball	Warmer	128.00 Fahrenheit	TPHC
Bean sprouts	Display cooler	53.00 Fahrenheit	
Cooked pork	Warmer	140.00 Fahrenheit	

**Overall Comments:**

**Follow-up for routine inspection conducted on 7/16/24.**

**The following was observed still in compliance:**

**- Rice inside the walk-in cooler is measured at 44F. Per employee the food was cooked and prepared at 10 - 11 AM and cooling.**

**The following was observed still out of compliance:**

**- Cooked shrimp and bean sprouts stored inside the display cooler was still measured at improper cold holding temperatures. See measured observation.**

**Provided handout for proper refrigeration storage.**

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 **8/1/2024**. 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.

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**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

*Destiny*

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**Received By:** Destiny  
Manager

**Signed On:** July 18, 2024