

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 FA0258148 - KING TULLY SHELL	Site Address 1698 TULLY RD, SAN JOSE, CA 95122	Inspection Date 06/17/2025
Program PR0377858 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12	Owner Name AU ENERGY, LLC	Inspection Time 10:00 - 10:45
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By ERICA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/13/2025

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

Compliance of this violation has been verified on: 06/17/2025

Cited On: 06/13/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 06/17/2025

Minor Violations

Cited On: 06/17/2025

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Heated drying unit inside the left side restroom inoperable. Paper towels not provided as an alternative. Second hand sink available in separate restroom.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

Cited On: 06/17/2025

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 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: Ambient temperature of the eight-door merchandiser refrigerator for PHF food items measured between 37F on the left side to 51F on the right side where prepackaged PHF items were previously stored. Thermometers installed on the top of the refrigerator showed temperatures of 35F on the left side, and 44F at the middle section.

At time of follow-up inspection, no PHF items were stored inside the refrigerator in the middle and left sections. PHF items (milk) on the left side measured within temperature requirements.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Investigate cause and repair in an approved manner. PHF items shall not be stored inside the refrigerator unless it is able to maintain 41F or below.

Measured Observations

Item	Location	Measurement	Comments
String cheeses with cured meats	Open face refrigerator	41.00 Fahrenheit	
Warm water	Hand sink - restroom	102.00 Fahrenheit	
Yogurts	Open face refrigerator	41.00 Fahrenheit	
Prepackaged sandwiches	Open face refrigerator	41.00 Fahrenheit	
Ambient	Walk-in refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	120.00 Fahrenheit	
Warm water	Hand sink - cashier	105.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 6/13/2025.

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- Facility has corrected the following:

- K07M - Improper hot and cold holding temperatures:

- PHF items have been removed from the merchandiser refrigerator and maintained at the small opened refrigerator by the cashier.

- PHF items measured at 41F or below. See measured observations.

- K13M - Food not in good condition/adulterated:

- White baffle inside ice machine has been cleaned.

- Ice appears in safe condition.

- Facility has earned a green pass placard.

- Continue to address violations noted on inspection reports.

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 **7/1/2025**. 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: Erica D.
Manager

Signed On: June 17, 2025