

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 FA0202720 - NEW KING EGGROLLS		Site Address 442 W CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 08/19/2025		Placard Color & Score GREEN 80		
Program PR0301127 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NEW KING EGGROLLS		Inspection Time 11:10 - 12:50			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By BILLY				FSC Thanh Tran 08/10/2030

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly			X				
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records	X						N
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		
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
K45	Floor, walls, ceilings: built, maintained, clean		X
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

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

After washing hands, employees dried hands using sides of the shirt.

[Corrective Action] Use single use paper towels to dry hands.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Observed chicken cooling in deep inserts in the left 3 door prep cooler.

[Corrective Action] Cool foods in shallow containers in the walk-in cooler.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

1. Heavy dust accumulation on the ceiling vents in the restrooms.

[Corrective Action] Thoroughly clean and maintain clean.

2. Black grime accumulation observed on the drain pipes from the prep sink and the spray sink.

[Corrective Action] Thoroughly clean and maintain clean.

3. Heavy grime on and around the fan guard in the walk-in cooler by prep tables.

[Corrective Action] Thoroughly clean and maintain clean.

4. Grime accumulation on the handle and jams of the ice machine.

[Corrective Action] Thoroughly clean and maintain clean.

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:

Rubber seals on the door of the middle 3 door prep cooler observed damaged.

[Corrective Action] Repair or replace the rubber seals.

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:

1. Bowls used as scoops in the bulk sugar, flour, rice containers at the prep tables.

[Corrective Action] Use scoops with handles.

2. Rice scoop observed stored in room temperature water.

[Corrective Action] Store rice scoop in water measured above 135 degrees Fahrenheit.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

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Inspector Observations:

1. Gaps in the filters in the exhaust hood at the main cookline.

[Corrective Action] Ensure there are no gaps in the filters.

2. The dual stock pot burner is about 4 inches out of the exhaust hood at the main cookline.

[Corrective Action] Cooking equipments shall be used under the exhaust hood with a minimum 6 inches overhang.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Strong urine smell in the men's restroom. The urinal was observed not flushing properly.

[Corrective Action] Thoroughly clean the restroom. Ensure the urinal is properly flushing.

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:

Screen door at the back of the facility was observed left open.

[Corrective Action] Ensure the screen door is closed when not actively going in and out.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. Floor grout observed deteriorating at the warewash area.

[Corrective Action] Maintain floors in good condition.

2. Unpainted ceiling above the prep tables and entry area into the dry storage area.

[Corrective Action] Paint the areas of unpainted wall and ceiling surfaces.

3. Heavy grime accumulation on the floors in the walk-in freezer.

[Corrective Action] Thoroughly clean and maintain clean.

4. Spackle observed in disrepair and unpainted at the end of the wall at the warewash area and by the prep tables.

[Corrective Action] Maintain walls in good condition.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	140.00 Fahrenheit	
half & half	3 door upright display cooler	37.00 Fahrenheit	
chicken	3 door prep cooler - left	86.00 Fahrenheit	
raw shell eggs	3 door prep cooler - left	39.00 Fahrenheit	
chicken, fish	walk-in cooler	35.00 Fahrenheit	by prep tables
ambient air	3 door prep cooler - middle	52.00 Fahrenheit	no PHF
ambient air	3 door prep cooler - right	36.00 Fahrenheit	
raw shell eggs, noodles	walk-in cooler	38.00 Fahrenheit	end of cookline

Overall Comments:

Foods at steam table are discarded within 2-3 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 **9/2/2025**. 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.

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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

Billy

Received By: Billy
employee
Signed On: August 19, 2025