

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 FA0206284 - QUEEN EGGROLL EXPRESS	Site Address 1492 ALMADEN RD A, SAN JOSE, CA 95125	Inspection Date 04/21/2025
Program PR0307176 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LE HANH	Inspection Time 13:35 - 14:35
Inspected By GLENJOY DAVID	Inspection Type FOLLOW-UP INSPECTION	Consent By TONY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/17/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 04/21/2025

Cited On: 04/17/2025

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

Compliance of this violation has been verified on: 04/21/2025

Cited On: 04/17/2025

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

Compliance of this violation has been verified on: 04/21/2025

Cited On: 04/17/2025

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: 04/21/2025

Minor Violations

Cited On: 04/17/2025

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Compliance of this violation has been verified on: 04/21/2025

Measured Observations

Item	Location	Measurement	Comments
bean sprouts	prep cooler	41.00 Fahrenheit	
chicken	prep cooler	41.00 Fahrenheit	
chicken	prep cooler - cook line	41.00 Fahrenheit	
pork egg roll	service line	130.00 Fahrenheit	
shrimp ball	service line	130.00 Fahrenheit	
fried rice	service line	142.00 Fahrenheit	
pork	prep cooler - cook line	41.00 Fahrenheit	
chow mein	service line	135.00 Fahrenheit	
noodles	two door upright cooler	41.00 Fahrenheit	

Overall Comments:

Follow-up inspection for major violations

- All handwash sinks were available

- Reviewed proper handwashing with PIC

- Minor temperature violations:

Tony states that fried food at service line are for display and food is cooked to order.

Measured pork egg rolls at 130F and shrimp ball at 130F.

All foods shall be maintained at or below 41F or at or above 135F.

- No adulteration of food observed

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- Receipt of permit fees was provided

TPHC packet provided.

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 **5/5/2025**. 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: Tony
PIC
Signed On: April 21, 2025