

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 FA0255269 - KING EGGROLL #2		Site Address 1221 STORY RD 10, SAN JOSE, CA 95122		Inspection Date 12/03/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 89 </div>		
Program PR0372759 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ROYAL KING EGGROLL INC.		Inspection Time 10:15 - 11:30			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By PAULETTE TRAN				FSC Paulette Tran avis- 03/13/2029

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						
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						S
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						S
K14	Food contact surfaces clean, sanitized	X						S
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						S
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		
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		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

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Dead cockroaches were found in the following areas:

4 X On the floor in employee resting area in the front of kitchen

1 X on the floor in eggroll room

4 X on the electric box near back cook station

[CA] Clean and sanitize area of dead cockroaches.

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

Inspector Observations: Dust built up on the fan guard in walk-in fridge near eggroll room.

[CA] Clean and maintain.

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: Loosen sealant in the front kitchen hood.

[CA] Remove sealant to prevent physical contamination and reseal if necessary.

Deteriorated butcher block with gaps in between across eggroll frying station.

[CA] Replace butcher block.

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: Cardboard was used as shelf liner in kitchen.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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

Inspector Observations: Holes on the ceiling near eggroll room. Floor cove base detached in eggroll room.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Debris built up on the floor behind beverage fridge near kitchen entrance.

[CA] Clean and maintain.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Water	Hand wash sink frying kitchen	100.00 Fahrenheit	
Water	Hand wash sink spring roll prep	100.00 Fahrenheit	
Water	3 compartment sink frying kitchen	128.00 Fahrenheit	
Cooked shrimp	Open top fridge spring roll prep	41.00 Fahrenheit	
Water	1 compartment sink frying kitchen	131.00 Fahrenheit	
Water	1 compartment sink frying kitchen	126.00 Fahrenheit	
Raw beef	Open top fridge across wok station	41.00 Fahrenheit	
Tofu	4 doors fridge near kitchen entrance	37.00 Fahrenheit	
Chicken	Steam table	135.00 Fahrenheit	
Siu mai	Steam table	110.00 Fahrenheit	TPHC less than 4 hours.
Shrimp balls	Walk-in fridge near eggroll room	37.00 Fahrenheit	
Eggplant	Steam table	157.00 Fahrenheit	
Fried rice	Steam table	138.00 Fahrenheit	
Cooked chicken	Open top fridge across wok station	41.00 Fahrenheit	
Cooked noodle	2 doors reach-in fridge front	37.00 Fahrenheit	
Raw pork	Reach-in fridge in eggroll room	37.00 Fahrenheit	
Water	3 compartment sink near eggroll room	120.00 Fahrenheit	
Water	2 compartment sink front kitchen	120.00 Fahrenheit	

Overall Comments:

Discussed with PIC regarding utilizing ice bath for cold holding food across cookline. Ensure containers are fully submerged in ice.

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 **12/17/2024**. 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.

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: Paulette
Owner
Signed On: December 03, 2024