

# 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 FA0284599 - KING EGGROLL EXPRESS		Site Address 1600 SARATOGA AV 129, SAN JOSE, CA 95129		Inspection Date 01/23/2023	
Program PR0426806 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KING VT INC		Inspection Time 13:00 - 16:30
Inspected By HUNTER DANG	Inspection Type ROUTINE INSPECTION	Consent By DESTINY TRAN	FSC Victor Tran 03/03/2026		

Placard Color & Score
<b>GREEN</b>
<b>68</b>

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						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly			X	X			N
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			
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						
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				
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	X	
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented	X	
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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		
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

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

**Inspector Observations:** *Two large tubs of cooked white rice stored covered in the walk-in refrigerator was measured between 49F-50F. Per PIC and cook, the rice was prepared yesterday and stored in the walk-in refrigerator overnight.*

**[CA]** PHFs shall be held at 41°F or below or at 135°F or above. **[COS]** PIC VC&D the cooked rice. See VC&D report.

*Fried food items (egg rolls, fried chicken, fried shrimp balls, etc.) kept under heat lamp were measured between 94F and 113F. Per PIC the fried potentially hazardous foods were prepare one (1) hour prior to the time of inspection. Recommended operator to use Time as a Public Health Control instead of time and temperature control if temperature cannot be maintained at 135F or above.*

**[CA]** PHFs shall be held at 41°F or below or at 135°F or above. Use Time as a Public Health Control (TPHC) when proper hot or cold holding cannot be maintained. **[SA]** All fried food items were time marked and discarded after four (4) hours if not sold or used up.

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:** *Food handler cards were not all made available at the time of inspection.*

**[CA]** Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

**Inspector Observations:** *Employee did not remove dirty gloves when washing hands. Observed improper hand washing of gloved hands.*

**[CA]** Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves. Remove gloves and wash hands properly.

**[COS]** When directed, employee removed dirty gloves and properly washed hands.

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

**Inspector Observations:** *Large tubs of rice and chow mein were measured between 52FF and 70F. Per PIC and cook, the food items were cooling in the walk-in refrigerator less than two hours prior to time of inspection. Advised PIC to transfer food items in a thin baking sheet and spread out thinly to facilitate rapid cooling.*

**[CA]** Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *Hot water at the three-compartment sink, prep sink, and janitorial sinks were measured at 114F, 113F, and 110F, respectively.*

**[CA]** Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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**Inspector Observations:** *Two large tubs of frozen meat were thawing at room temperature on the bottom counter shelf near the walk-in refrigerator.*

**[CA]** *Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:**

**Large bag of white powder was stored open on a rack near the hand sink at the back of the kitchen. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations:** *Chlorine sanitizer concentration in sanitizer bucket at the front of the facility was measured at 200 ppm.*

**[CA]** *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium). Dilute chlorine concentration in the sanitizer bucket.*

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations:** *Boxes of shrimp spring rolls prepared at the facility lacked proper labels.*

**[CA]** *Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.*

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

**Inspector Observations:** *Dark brown residual build-up on the back panel of the ice machine.*

**[CA]** *Clean and sanitize ice machine, and keep in good clean and sanitized condition.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** *Wiping rags were stored on counters throughout the facility.*

**[CA]** *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

## Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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## Measured Observations

Item	Location	Measurement	Comments
Hot water	Janitorial sink	110.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	
Egg rolls & Shrimp balls	Walk-in freezer	3.00 Fahrenheit	
Xiu Mai	Steamer	137.00 Fahrenheit	
Fried rice	Front hot holding unit	165.00 Fahrenheit	
Chicken	Top insert	35.00 Fahrenheit	
Spicy chicken	Front hot holding unit	168.00 Fahrenheit	
Egg rolls (chicken, veggie, pork)	Under heat lamp	94.00 Fahrenheit	Range to 113F
Rib and black bean	Front hot holding unit	162.00 Fahrenheit	
Cooked rice	Walk-in refrigerator	49.00 Fahrenheit	Range to 50F, VC&D.
Rice	Rice warmer	155.00 Fahrenheit	
Water	Hand sinks	100.00 Fahrenheit	
Raw shelled eggs	Walk-in refrigerator	41.00 Fahrenheit	IR
Fried shrimp	Under heat lamp	117.00 Fahrenheit	
Fried chicken	Under heat lamp	112.00 Fahrenheit	
Rice	Walk-in refrigerator	70.00 Fahrenheit	Cooling less than 4 hours.
Shrimp spring rolls	Counter near heat lamp	62.00 Fahrenheit	
Chow mein	Walk-in refrigerator	52.00 Fahrenheit	Range to 65F. Cooling less than 4 hours.
Hot water	Three-compartment sink	114.00 Fahrenheit	
Hot water	Prep sink	113.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket	100.00 PPM	

## Overall Comments:

**NOTE: Fried food items (egg rolls, fried chicken, fried shrimp balls, etc.) kept under heat lamp were measured between 94F and 113F. Per PIC the fried potentially hazardous foods were prepared one (1) hour prior to the time of inspection. Recommended operator to use Time as a Public Health Control (TPHC) instead of time and temperature control if temperature cannot be maintained at 135F or above. TPHC form emailed to operator at kingeggrollinc@gmail.com and destiny.ttran@gmail.com. Please read instructions and fill out form completely. Email back completed TPHC form for review and keep/post a copy at the front of the facility.**

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 **2/6/2023**. 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:** Destiny Tran  
Person in Charge

**Signed On:** January 23, 2023