

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 10/09/2025
Program PR0307176 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LE HANH	Inspection Time 13:45 - 15:15
Inspected By ANABELLE GARCIA	Inspection Type LIMITED INSPECTION	Consent By TONY TON

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: All hand wash stations are lacking soap dispensers. Hand soap pumps are available for use.

Follow-up By
10/14/2025

[CA] Provide soap dispensers for all hand wash stations.

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

Inspector Observations: Multiple fruit flies observed throughout facility.

Follow-up By
10/14/2025

[CA] Food facility shall be kept free of insects, flies, weevils, ants, gnats, drain flies, and fruit flies.

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

Inspector Observations: Heavy accumulation of grease and food debris on ventilation hood, exterior of cooking equipment, exterior of refrigeration units, and floors.

Follow-up By
10/14/2025

[CA] Routinely clean and sanitize non food contact surfaces to prevent buildup.

Operator stated that a work order will be placed for deep cleaning.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient	2 door prep cooler 2	38.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ambient	2 door upright freezer	13.00 Fahrenheit	
ambient	2 door prep cooler 1	37.00 Fahrenheit	
ambient	single door upright freezer	11.00 Fahrenheit	
water	hand wash sinks	100.00 Fahrenheit	
ambient	2 door upright cooler	37.00 Fahrenheit	
ambient	True door door under counter display cooler	37.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

Facility is not in operation and is still under the old ownership. New ownership operation start date: 11/15/25

NEW OWNER: A.O.B.O 1 Enterprises, Inc

FACILITY NAME: Panapolis 2

OFFICIAL INSPECTION REPORT

Facility FA0206284 - QUEEN EGGROLL EXPRESS	Site Address 1492 ALMADEN RD A, SAN JOSE, CA 95125	Inspection Date 10/09/2025
Program PR0307176 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LE HANH	Inspection Time 13:45 - 15:15

The applicant has completed the change of ownership application process for an Environmental Health Permit. The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 11/01/2025 - 10/31/2026. This report serves as a temporary permit, however, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Okay to Operate.

Post permit in public view.

Structural Review inspection conducted on 10/09/2025

Prior to the installation of any new equipment, submittal is required to Plan Check.

Plan check consultation hours are Monday – Friday: 730AM-10AM and afternoon by appointment only at address above.

Additional information on Plan Check Program is available at <http://www.ehinfo.org/>

Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impound. Unapproved equipment will not be allowed for use.

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date. Food Safety Manager Certificate and Food Handler cards shall be available for review.**

Facility shall notify district specialist should there be a change of number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

Facility is recommended to have professional pest control services.

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 **10/23/2025**. 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 Ton
owner
Signed On: October 09, 2025