

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 FA0206756 - KINGWUU		Site Address 1715 LUNDY AV 162, SAN JOSE, CA 95131		Inspection Date 06/30/2025		Placard Color & Score YELLOW 47		
Program PR0306180 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KINGWUU LLC		Inspection Time 11:25 - 13:25			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By YIN YUEXIN				FSC KWOK CHING KWONG 06/26/2028

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			
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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				N
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified	X	
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *Observed employee handled raw meats with his hands, then continued preparing cooked foods after wiping his hands on a cloth.*

[CA] *Wash hands after contamination and before handling food.*

[COS] *Employee washed hands with soap and water.*

REPEAT VIOLATION

Follow-up By
07/03/2025

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

Inspector Observations: *Observed lack of paper towels at the front handsink.*

Observed the rear kitchen handsink had cooking utensils stored inside.

[CA] *Handsinks must have paper towels. Do not store items inside handsink.*

[COS] *Utensils were removed. A napkin dispenser was placed next to the front handsink.*

REPEAT VIOLATION

Follow-up By
07/03/2025

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

Inspector Observations: *Measured temperature of raw shell eggs on storage shelf to be 76F. Operator stated eggs had been held since yesterday.*

[CA] *Keep potentially hazardous foods at 41/45F and below or 135F and above.*

[COS] *Eggs were voluntarily discarded. See VC&D form.*

Follow-up By
07/03/2025

Minor Violations

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

Inspector Observations: *Employee food handler cards were expired.*

[CA] *Obtain valid food handler cards.*

REPEAT VIOLATION

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

Inspector Observations: *Observed cooked meat cooling in covered plastic containers. Cooked meat measured approximately 70F.*

[CA] *Whenever food has been prepared or heated so that it becomes PHF, it shall be rapidly cooled:*

- *From 135°F to 70°F in 2 hours, AND*
- *From 70°F to 41°F in 4 hours*

Potentially hazardous foods must be rapidly cooled using one or more of the following methods:

- *Placing the food in shallow pans*
- *Separating the food into smaller or thinner portions*
- *Using rapid cooling equipment*
- *Using containers that facilitate heat transfer*
- *Adding ice as an ingredient*
- *Using ice paddles*
- *Inserting appropriately designed containers in an ice bath and stirring frequently*

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

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Inspector Observations: *Observed employee rinsed pot after sanitizing step.*

[CA] *After sanitizing, allow equipment to air-dry. Do not rinse.*

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: *Observed raw meat stored above seaweed in upright refrigerator.*

[CA] *Store raw animal products below/away from ready-to-eat foods.*

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

Inspector Observations: *1) Measured chlorine in 3-compartment sink to be over 200ppm.*

[CA] *Sanitize dishes in 100ppm chlorine.*

2) Observed butane canister on shelf over food prep area.

[CA] *Store toxic substances under/away from food and food prep areas.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *1) Observed opened bags of food in the dry storage area.*

[CA] *After opening bags of food, store food inside a rigid container with a tight-fitting lid.*

2) Observed large pot of peanuts stored directly on the floor in the rear area.

[CA] *Store food 6 inches above the floor on approved shelving.*

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

Inspector Observations: *Observed accumulation of food debris/grease on metal shelf in cooking area.*

[CA] *Keep surfaces clean.*

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: *Observed bowls used as scoops inside bulk dry food containers.*

Inside large container of peanuts in rear storage area: observed scoop handle was in direct contact with food.

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

Inspector Observations: *Observed one light bulb under the ventilation hood was not functioning.*

[CA] *Replace/repair light bulb.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *A metal probe thermometer was not available.*

[CA] *Obtain a metal probe thermometer to measure internal food temperatures.*

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

Inspector Observations: *Observed soiled wiping cloths stored directly on countertops.*

[CA] *Store wiping cloths in sanitizer solution (100ppm chlorine or 200ppm quaternary ammonia).*

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: *1) On a shelf directly above a food prep counter: observed an open employee beverage cup.*

[CA] *Store personal foods under/away from food prep areas.*

2) Observed the rear door was open.

[CA] *Keep door closed to prevent vermin entry.*

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: *The current environmental health permit was not posted in public view.*

[CA] *Post the current environmental health in public view.*

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Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
COOKED MEATS	REFRIGERATORS IN FRONT AREA	41.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK, PREP SINK	120.00 Fahrenheit	
DUCK HEAD	PREP COUNTER	98.00 Fahrenheit	COOLING
CHLORINE	3-COMPARTMENT SINK	200.00 PPM	OVER 200PPM
CHICKEN, MEAT	PREP AREA	70.00 Fahrenheit	ACTIVE PREP
RAW MEAT	UPRIGHT REFRIGERATOR	39.00 Fahrenheit	
RAW SHELL EGGS	STORAGE SHELF	76.00 Fahrenheit	HELD SINCE YESTERDAY

Overall Comments:

Joint inspection with Yuen Ip.

Repeat violations may result in enforcement action, including office hearings.

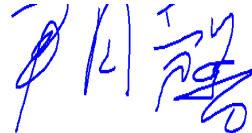
Sanitizer test strips must be used DAILY to measure sanitizer concentration. Chlorine must measure 100ppm. Have sanitizer test strips readily available.

A follow up inspection will be conducted to assess the major violations listed above. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

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 7/14/2025. 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: Yin Yuexin
PIC

Signed On: June 30, 2025