

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 FA0202720 - NEW KING EGGROLLS		Site Address 442 W CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 11/06/2024		Placard Color & Score GREEN 84		
Program PR0301127 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NEW KING EGGROLLS		Inspection Time 14:45 - 16:30			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By KIMMY				FSC Thanh Tran 03/03/2025

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						S
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				
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						
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		
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		X
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Chicken and tofu were measured at 49 degrees Fahrenheit stored in metal inserts on top of the metal inserts in the 3 door prep cooler.

[Corrective Action] Potentially Hazardous Foods shall be maintained at or below 41 degrees Fahrenheit.

Discontinue storing foods on top of the inserts.

[Corrected on Site] Employee moved the foods down to the bottom part of the prep cooler.

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

Inspector Observations:

Lack of hot water at the handwash sink at the warewash area and the 3 compartment sink. The knobs appear to be broken.

[Corrective Action] Provide hot water to both sinks. Ensure knobs are properly functional.

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:

1. Observed containers of meat stored on the floor in the walk-in cooler and walk-in freezer.

[Corrective Action] Store foods 6 inches above the floor on approved shelving.

2. Observed a container of raw meat stored on top of a box of broccoli in the walk-in cooler.

[Corrective Action] Store raw meat products below all other items.

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

Inspector Observations:

1. Heavy dust accumulation on the ceiling vents in the restrooms.

[Corrective Action] Thoroughly clean and maintain clean.

2. Heavy grease accumulation between the griddle and the wok station.

[Corrective Action] Thoroughly clean and maintain clean.

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

Inspector Observations:

Observed large space between the baffles in the exhaust hood at the main cookline.

[Corrective Action] Ensure there are no space between the baffles.

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

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Inspector Observations:

1. Grime accumulation in the floor sink by the cash registers.

[Corrective Action] Thoroughly clean and maintain clean.

2. Observed broken floor tile by the cash register.

[Corrective Action] Maintain floors in good condition.

3. Grease and old food debris observed on the floor under the cookline.

[Corrective Action] Thoroughly clean and maintain clean.

3. The floor grout by the 3 compartment sink and the oven observed to be deteriorated.

[Corrective Action] Maintain floor in good condition.

4. Unpainted and deteriorated walls and ceiling surface observed at the prep tables, area back cookline, mop sink area, entry way into the canned food area.

[Corrective Action] Maintain walls and ceilings in good condition. Repair walls and paint. Paint the spackle areas on the ceiling.

5. Missing cove base tile on the right side of the 3 compartment sink.

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

Inspector Observations:

--48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ 2,153.75 Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chicken	walk-in cooler	33.00 Fahrenheit	by prep tables
bbq pork	steam table	135.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	100.00 PPM	
meat mushroom	steam table	172.00 Fahrenheit	
chicken	walk-in cooler	55.00 Fahrenheit	cooling
rice	cooling rack	133.00 Fahrenheit	cooling
beef	3 door prep cooler (middle)	40.00 Fahrenheit	
chicken	walk-in freezer	-1.00 Fahrenheit	
shrimp	3 door prep cooler (right)	36.00 Fahrenheit	
dim sum	steam table	159.00 Fahrenheit	
fried rice	steam table	154.00 Fahrenheit	
hot water	2 compartment prep sink	135.00 Fahrenheit	
meat	walk-in cooler	38.00 Fahrenheit	
hot water	handwash sink	111.00 Fahrenheit	
beef broccoli	steam table	143.00 Fahrenheit	
milk	2 door prep cooler	41.00 Fahrenheit	
chicken, tofu	3 door prep cooler (middle)	49.00 Fahrenheit	on top of inserts

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Overall Comments:

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 **11/20/2024**. 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: Kimmy Nguyen
employee

Signed On: November 06, 2024