

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 FA0205398 - KING EGGROLL EXPRESS		Site Address 1052 LEIGH AV 50, SAN JOSE, CA 95126	Inspection Date 08/18/2022
Program PR0303327 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name KING HT INC.	Inspection Time 12:25 - 13:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By HANH L.	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 08/15/2022

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

Compliance of this violation has been verified on: 08/18/2022

Cited On: 08/15/2022

K14 - 8 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

Compliance of this violation has been verified on: 08/18/2022

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

This is a follow up inspection to verify that all major violations mentioned on 8/15/22 inspection report have been addressed. All violations have been addressed and found within compliance:

- K07: Proper hot and cold holding temperatures. Facility has discard tofu from prep table after 4-hours. Facility will only be using prep table for cut veggies.

- K14: Food contact surfaces clean, sanitized. Facility has obtained new bulk bins for rice. Moving forward clean/sanitize bulk bins on a regular basis.

Continue working on all other violations mentioned on 8/15/22 inspection report.

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 **9/1/2022**. 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: Hanh L.
Manager

Signed On: August 18, 2022