

# 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

<b>Facility</b> FA0255269 - KING EGGROLL #2		<b>Site Address</b> 1221 STORY RD 10, SAN JOSE, CA 95122		<b>Inspection Date</b> 03/27/2024		<b>Placard Color &amp; Score</b> <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">86</div>		
<b>Program</b> PR0372759 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> ROYAL KING EGGROLL INC.		<b>Inspection Time</b> 10:20 - 12:30			
<b>Inspected By</b> YUEN IP		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> PAULETTE TRAN				<b>FSC</b> Tammy Hoang Pham 10/28/2024

  

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						
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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						S
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						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals		X		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		
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		
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	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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: 4 live cockroaches and 1 dead cockroach on the trap on the floor near kitchen entrance.**

**No other cockroach activity observed at the time of inspection. Review pest control report. Service provided yesterday. Per pest control report, no activity was found.**

**[CA] The premises of each food facility shall be kept free of vermin. Clean and sanitize all affected surfaces. Clean, repair and eliminate harborages. County vector control information given to owner for follow up.**

**[COS] PIC eliminates traps and contact pest control for treatment.**

### Minor Violations

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

**Inspector Observations: Hood filters for ventilation hood in the front are deformed and have gaps.**

**[CA] Ventilation hood filters shall be maintained clean and good repair.**

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: Holes and gaps observed throughout facility. Some stainless steel wall plate is detached from wall.**

**[CA] Seal all holes and gaps to prevent vermin harborages.**

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

**Inspector Observations: Health permit not posted on site. Per owner, health permit is at home.**

**[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
Eggroll wrap	2 doors counter fridge spring roll fridge	39.00 Fahrenheit	
Tofu	Steam table	140.00 Fahrenheit	
Water	1 compartment sink cookline	124.00 Fahrenheit	
Water	3 compartment sink cook line	127.00 Fahrenheit	
White rice	rice cooker	186.00 Fahrenheit	
Tofu	4 doors reach-in fridge	35.00 Fahrenheit	
Raw shrimp	Walk-in fridge 1	32.00 Fahrenheit	
Fried rice	Steam table	140.00 Fahrenheit	
Fried chicken	To go order shelf	180.00 Fahrenheit	
Shrimp dumpling	Steam table	130.00 Fahrenheit	Time start at 10am and per employee, sold till 11:30am. Leftover after 11:30am is discarded and new batch will be cooked.
Water	1 compartment sink cookline	134.00 Fahrenheit	
Raw pork	Walk-in fridge 1	31.00 Fahrenheit	
Water	3 compartment sink near eggroll making room	122.00 Fahrenheit	
Fried chicken	Steam table	180.00 Fahrenheit	
Cooked shrimp	open top fridge spring roll fridge	41.00 Fahrenheit	
Chlorine	3rd compartment sink sanitizer	100.00 PPM	
Cooked white rice	Walk-in fridge near cookline	40.00 Fahrenheit	
Sauce	Counter fridge near spring roll area	39.00 Fahrenheit	
Siu mai	steam table	130.00 Fahrenheit	Time start at 10am and per employee, sold till 11:30am. Leftover after 11:30am is discarded and new batch will be cooked.
Cooked chicken with sauce	Steam table	151.00 Fahrenheit	
Water	Hand wash sink	110.00 Fahrenheit	Cold and hot water available. Hand wash sinks available in the following area: Near front rice cooker Near Spring roll prep area Near used to be BBQ food station 1 in front kitchen 1 near 2 compartment sink in front kitchen 1 near egg roll prep area 1 near 3 compartment sink near egg roll prep 1 in cookline.
Shrimp spring roll	In a box	73.00 Fahrenheit	mark 10am
Water	female restroom	104.00 Fahrenheit	Pre-mixed faucet. Max temp 104F.
Tofu	2 doors reach-in fridge near spring roll making station	40.00 Fahrenheit	
Milk	Cookline fridge	40.00 Fahrenheit	
Water	2 compartment sink in front kitchen	121.00 Fahrenheit	

## 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 **4/10/2024**. 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.

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## 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: Paulette Tran  
OWNER

Signed On: March 27, 2024