

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 FA0211261 - KING EGGROLL RESTAURANT		Site Address 980 LUNDY AV, SAN JOSE, CA 95133		Inspection Date 07/07/2025		Placard Color & Score GREEN 78		
Program PR0304157 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TRAN, TAI, PAULETTE, UNG,		Inspection Time 10:10 - 11:40			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By TIFFANY				FSC TIFFANY NGUYEN 09/02/2026

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		
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		X			
K09	Proper cooling methods			X				N
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		S
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
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		
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
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		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Per PIC, Time as a public health control (TPHC) was used for all foods at the front service area. However, no time-marking was observed. PIC stated the foods had been brought out at 10am (current time was approximately 10:10am).*

[CA] *When using TPHC, foods must be IMMEDIATELY TIME-MARKED at the start of the 4-hour time window.*

[SA] *Foods were time-labeled to be discarded after the 10am - 2pm time window.*

Minor Violations

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

Inspector Observations: *Inside the center prep refrigerator's reach-down section: measured internal temperature of raw meat to be 47F. Operator stated meat had just been placed inside the unit. Ambient temperature of unit measured 47-50F per IR thermometer and the unit's display thermometer. No other meats/PHFs were stored in this unit (observed only raw vegetables).*

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

[COS] *Raw meat was moved to a different refrigerator.*

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

Inspector Observations: *Inside the walk-in refrigerator: observed cooked rice and noodles cooling in large plastic bins with lids on, with containers stacked together.*

On a rolling shelf: observed cooked meats cooling in plastic bins in thick layers (5-6 inches tall).

[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*

REPEAT VIOLATION

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

Inspector Observations: *Inside the walk-in freezer: observed food containers stored on the floor.*

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

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 plastic to-go container cups used as scoops in dry storage containers (rice, flour).*

[CA] *Use approved scoops with handles to prevent contamination.*

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K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed the 3-compartment sink's faucet/spout was loose.*

[CA] Repair faucet.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Observed the restroom door's self-closing device was broken. The restroom door opens directly into the kitchen.*

[CA] Repair the self-closing device on the restroom door.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
COOKED/FRIED MEATS	PLASTIC BIN, ROLLING SHELF	145.00 Fahrenheit	COOLING
RAW MEATS	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
COOKED RICE	WALK-IN REFRIGERATOR	47.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK, PREP SINK	120.00 Fahrenheit	
COOKED NOODLES	WALK-IN REFRIGERATOR	77.00 Fahrenheit	COOLING
COOKED SHRIMP	PLASTIC BIN	70.00 Fahrenheit	COOLING
WARM WATER	HANDSINK, KITCHEN	100.00 Fahrenheit	

Overall Comments:

*****DURING INSPECTION, THE WATER WAS SHUT OFF FOR THE ENTIRE FACILITY FOR 1-2 MINUTES. OPERATOR IMMEDIATELY SPOKE WITH PLUMBERS (BURR PLUMBING) WHO WERE WORKING ON PIPES OUTSIDE AND THE WATER WAS TURNED ON WITHIN A COUPLE OF MINUTES. FOOD FACILITY PIC STATED SHE WAS NOT INFORMED OF ANY WATER SHUTOFF AND THAT THEY USUALLY TELL HER AHEAD OF TIME.**

BURR PLUMBING STAFF (HECTOR) STATED THAT THEY WILL TURN OFF THE WATER AGAIN TODAY AT 1:00PM FOR 10 MINUTES. INSPECTOR ASKED PLUMBER TO INFORM FOOD BUSINESSES IF THIS TIME OR DURATION CHANGES.

FACILITY MUST SELF-CLOSE DURING THE ENTIRE TIME THE WATER IS SHUT OFF. FAILURE TO COMPLY MAY RESULT IN ENFORCEMENT ACTION.***

Repeat TPHC violations may result in revocation of permission to use TPHC. Repeat violations in general may result in enforcement action. Ensure the current Environmental Health Permit is posted in public view.

Due to technical difficulties, report will be emailed to facility.

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 **7/21/2025**. 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.

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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: Tiffany Nguyen
Manager

Signed On: July 07, 2025