

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 FA0284599 - KING EGGROLL EXPRESS		Site Address 1600 SARATOGA AV 129, SAN JOSE, CA 95129		Inspection Date 09/12/2023	
Program PR0426806 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KING VT INC		Inspection Time 13:00 - 14:30
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By DESTINY	FSC Victor Tran 3/3/26	

Placard Color & Score YELLOW 64

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						N
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records	X						S
K09 Proper cooling methods		X		X			
K10 Proper cooking time & temperatures	X						S
K11 Proper reheating procedures for hot holding	X						
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated		X		X			
K14 Food contact surfaces clean, sanitized		X		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	X	
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		
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		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0284599 - KING EGGROLL EXPRESS	Site Address 1600 SARATOGA AV 129, SAN JOSE, CA 95129	Inspection Date 09/12/2023
Program PR0426806 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name KING VT INC	Inspection Time 13:00 - 14:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Potentially hazardous foods measured at improper holding temperatures. On the steam table - pork was measured at 118F. In the kitchen prep line - cooked chicken measured at 110F, and rice noodles measured at 75F. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F; or if cold holding at 41F or below.

[COS] Employee relocated the chicken and rice noodles into the reach-in cooler; the pork was reheated.

Follow-up By 09/14/2023

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Improper cooling of potentially hazardous food observed inside the walk-in cooler. Large covered containers of rice was measured at 58F that was cooked the previous day. Large covered containers of noodles was measured between 54-93F with some noodles being cooked the previous day and some that was cooked at 10 am the same morning. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:

- 1) Placing the food in shallow pans
- 2) Separating the food into thinner or smaller portions.
- 3) Using rapid cooling equipment (Ex. blast chiller)
- 4) Using containers that facilitate heat transfer (ex. stainless steel)
- 5) Adding ice as an ingredient.
- 6) Using ice paddles
- 7) Using an ice bath and stirring frequently
- 8) Accordance with a HACCP plan.

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Employee discarded the food into the trash.

Follow-up By 09/14/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Employee observed putting their finger directly into container or rice and container of noodles without washing hands. [CA] Employee shall not adulterate food; hands shall be properly washed with soap, water, and single-use paper towels prior to coming into contact with food.

[COS] Food was discarded into the trash by employee.

Follow-up By 09/14/2023

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

Inspector Observations: Employee observed rinsing used equipment at the three compartment sink and placing it back at the prep line for use. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Had employee set up the three compartment sink with sanitizer and properly wash equipment.

Follow-up By 09/14/2023

Minor Violations

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: Inside the walk-in cooler, containers of raw chicken observed stored on shelf above ready-to-eat foods. [CA] Store raw food items separate or below ready-to-eat foods.

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

Inspector Observations: Containers and boxes of food are observed stored on the floor inside the walk-in cooler and walk-in freezer. [CA] Store food a minimum of 6 inches off the floor.

OFFICIAL INSPECTION REPORT

Facility FA0284599 - KING EGGROLL EXPRESS	Site Address 1600 SARATOGA AV 129, SAN JOSE, CA 95129	Inspection Date 09/12/2023
Program PR0426806 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name KING VT INC	Inspection Time 13:00 - 14:30

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Chicken	Food prep unit reach-in	41.00 Fahrenheit	
Beef	Steam table	142.00 Fahrenheit	
Fish	Steam table	138.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked chicken	Food prep line	110.00 Fahrenheit	
Broccoli	Steam table	150.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Noodles	Walk-in cooler - cooling	93.00 Fahrenheit	
Rice noodles	Food prep line	75.00 Fahrenheit	
Raw chicken	Walk-in cooler	41.00 Fahrenheit	
Pork	Steam table	118.00 Fahrenheit	
Bean sprouts	Food prep unit	41.00 Fahrenheit	
Chicken	Food prep unit	41.00 Fahrenheit	
Egg roll	Cooked	194.00 Fahrenheit	
Chicken	Walk-in cooler	41.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	Measured after COS
Rice	Walk-in cooler - cooling	58.00 Fahrenheit	
Tofu	Food prep unit reach-in	41.00 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 **9/26/2023**. 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: Destiny
PIC

Signed On: September 12, 2023