

# 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 08/15/2022	
Program PR0303327 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KING HT INC.		Inspection Time 13:50 - 15:50
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By HANH L.	FSC Not Available 1/24/22		

Placard Color & Score

**YELLOW**

**67**

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					
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					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	X
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		
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		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	
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: Tofu was measured at 52°F within prep table at the time of inspection.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[SA] PIC stated that food will only be used within 4-hour time frame. Have unit reach a minimum of 41°F below.**

Follow-up By  
08/18/2022

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

**Inspector Observations: Heavy debris build up and mold like substance on both rice bulk containers.**

**[CA] Clean/sanitize bulk containers when accumulation of debris build up on them.**

Follow-up By  
08/18/2022

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: All food handler cards for employee on site have expired and food manger certification.**

**[CA] Obtain new food manger certification for one employee within 60-days and food handler cards for employees within 30-days.**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Hand wash stations within both restroom have paper towels outside of dispensers.**

**[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.**

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: Hand wash station drain line going to floor sink is draining very slowly and has debris build up on the sink.**

**[CA] Repair plumbing fixture and maintain in clean and good repair.**

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

**Inspector Observations: Two bulk bins are on the floor next to the prep sink. Per PIC, they are thawing out the steak in bulk bin containers.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

**[COS] Bulk bins were moved to stainless steel tables.**

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

**Inspector Observations: 1. Heavy debris build up on the fan guards within the walk in.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

**2. Dust build up on the fan guards of the restroom.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

**3. Dust build up on the shelves next to the 3-compartment sink.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

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

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**Inspector Observations:** *Two reach in at the back of facility no longer in use. Per PIC, they will be removing the equipment.*

**[CA]** *The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.*

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

**Inspector Observations:** *Floors within walk in are damaged and have heavy debris build up.*

**[CA]** *Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable. Clean floor within walk in on a regular basis.*

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

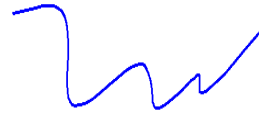
Item	Location	Measurement	Comments
Cooked chicken	Hot holding	158.00 Fahrenheit	
Cooked chicken	Cook line	200.00 Fahrenheit	Final cook temperature.
Chow mein	Hot holding	158.00 Fahrenheit	
Warm water	Restroom	100.00 Fahrenheit	
Raw chicken	Walk in	41.00 Fahrenheit	
Hot water	3-Compartment	120.00 Fahrenheit	
Cooked rice	Plastic tray	132.00 Fahrenheit	Cooling. Less then 1-hour per PIC.
Chicken Skewers	Hot holding	155.00 Fahrenheit	
Tofu	Prep table #2	52.00 Fahrenheit	Per PIC will VCD after 4-hours.
Rice	Rice cooker	158.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Spare ribs	Prep table #2	40.00 Fahrenheit	
Raw steak	Prep table	39.00 Fahrenheit	
Fried rice	Hot holding	159.00 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 **8/29/2022**. 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




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**Received By:** Hanh L.  
Manager

**Signed On:** August 15, 2022