

**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> 12/02/2025	
<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> 11:00 - 13:00
<b>Inspected By</b> JENNIE PENALOZA	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> PAULETTE DAVIS	<b>FSC</b> Trang Tran 10/02/2029		

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>71</b>

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						
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals		X					N

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		X
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
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		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: Fried chicken, egg roll and banana roll are below 135F at the steam table. Per staff, they are made about 30 mins ago. Raw shell eggs are at 62F on the prep table; per staff they were removed from refrigeration about 5 mins ago.**

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

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

**Inspector Observations: 1. Observed Vermin: Documented in the following areas:**

**Observed live cockroaches in the following locations within the kitchen:**

- 2 live cockroaches under the stainless steel shelf above the prep table.
- 1 live cockroach on the wall in the egg roll prep room
- 1 live cockroach on the stainless coving in kitchen

**Multiple dead cockroaches observed in the following locations:**

- on glue trap under prep table
- on top of the handsink paper towel dispenser in back kitchen
- on floor left side of Coca Cola beverage cooler
- under dry food storage rack
- behind soy sauce bucket storage
- on floor next to the employee lockers
- on floor left side of the egg roll sheet storage
- corner of floor in the egg roll prep room
- cockroach droppings observed under the wall mounted shelf above prep table, electrical outlet in the egg roll prep room and on transformer electrical box

**Mice droppings observed:**

- around the water heater
- on the floor in the ware house area near stored beverages
- on floor left side of Coca Cola beverage cooler

**Observed last pest control service report dated, 11/24/25 and 11/17/25. Cockroaches were noted under the sink during service date, 11/24/25.**

**[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.**

- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.
- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment.
- Eliminate food and water sources inside and outside the facility.
- maintain facility clean - eliminate all food source (ex. grease).

### Minor Violations

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

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**Inspector Observations: Rice cooling with lid on at prep table.**

**[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.**

**[COS] Rice container was uncovered.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Chlorine test strips are not available for use.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: 1. Bowl is being used to scoop chow mein from bucket.**

**[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.**

**2. Condensate leaking inside the 1st walk-in cooler resulting in water dripping on top of covered food containers.**

**[CA] Repair unit and ensure proper water disposal.**

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

**Inspector Observations: 1. Heavy accumulation of grease on hood baffles.**

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

**2. Light shield missing for 1 light bulb in hood.**

**[CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.**

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: Tiles missing in some areas within kitchen; no coving in certain areas of kitchen; stainless steel baseboard uplifting in some areas of facility resulting in gap; metal wall panel dividers is uplifting in several areas of facility resulting in gaps.**

**[CA] Seal all gaps and repair flooring and walls.**

**[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.**

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

**Inspector Observations: Food debris and grease accumulation observed under cooking equipment.**

**[CA] Walls and/or floors in food preparation area shall be kept clean.**

## Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

Item	Location	Measurement	Comments
raw shell eggs	prep table	62.00 Fahrenheit	
water	restroom	100.00 Fahrenheit	
water	prep sink	138.00 Fahrenheit	
cooked shrimp	prep table	39.00 Fahrenheit	
cooked chicken teriyaki skewer	plate	169.00 Fahrenheit	169F - 175F
rice	steam table	140.00 Fahrenheit	chicken - 148F tofu - 160F beef broccoli - 142F orange chicken - 136F
water	hand sink	100.00 Fahrenheit	
raw chicken	2nd walk-in cooler	39.00 Fahrenheit	raw ground beef - 40F cooked chicken - 111F cooling
raw beef	top well	41.00 Fahrenheit	cooked beef - 41F
chow mein	prep table	135.00 Fahrenheit	
water	3 comp sink	130.00 Fahrenheit	
Rice	prep table	130.00 Fahrenheit	cooling
rice	walk-in cooler	41.00 Fahrenheit	raw beef - 39F raw chicken - 40F
fried chicken	steam table	117.00 Fahrenheit	egg roll - 127F fried banana roll - 80F

## Overall Comments:

**1. Observed Vermin: Documented in the following areas:**

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**Per owner they are aware of the issue and have continued with professional pest control.**

**2. Photographs: Taken for documentation purposes: yes**

**3. Supervisor Notified: yes**

**4. Notification: The person in charge during inspection, Paulette Davis, has been informed that the facility must close immediately.**

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**facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.**

**Requirements Before Reopening:**

1. **Email the signed and completed Reopening Checklist to the assigned inspector.**
2. **Submit a copy of the pest control report from a licensed provider.**

**Facility shall close and remain closed until re-inspected by this Dept. and written approval is provided to reopen.**

**- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions via the County Ordinance Code Section B11-55.**

**- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors.**

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **12/16/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

**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:** Paulette Davis  
Owner

**Signed On:** December 02, 2025