

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 FA0213908 - KING'S SEAFOOD CENTER III		Site Address 425 E EL CAMINO REAL, SUNNYVALE, CA 94086		Inspection Date 09/09/2026		Placard Color & Score GREEN 63		
Program PR0306171 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name KING'S SEAFOOD CENTER II		Inspection Time 14:00 - 16:45			
Inspected By SUHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By CALVIN				FSC Brian Lai 10/19/2030

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	X			N
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							
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				N
K22	Sewage and wastewater properly disposed		X					N
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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		X
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
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		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		X
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

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Observed waste water being improperly disposed off from two compartment prep sink drain near fish display.*

[COS] PIC moved the table that contained the prep sink drain to be properly placed above the floor sink.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

Minor Violations

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

Inspector Observations: *Observed raw bean sprouts in produce section of market stored at 48F. Per PIC, raw bean sprouts were placed in the vegetable cold holding display unit about 15-20 minutes prior to inspection.*

[COS] PIC had an employee add ice to the bottom of the container for rapid cooling.

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

K14 - 3 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: *Observed equipment food-contact surfaces that were covered in debris and left over food from previous prep:*

1. Meat slicer and grinder near the walk in cooler by the meat display counter has slices of various meats on top of the grinder. Per PIC, these units are cleaned twice a day.

2. Hobart meat slicer behind meat counter has debris and meat on top of the unit. Per PIC, this is cleaned twice a day.

[CA] The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

[CA] Meat slicer shall be washed, rinsed and sanitized every 4 hours or less after initial use.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: *Observed storage of shell stock tags in a single container not in chronological order.*

[CA] All shell stock tags shall be kept in chronological order for 90 days after harvest.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Observed lack of hot water at the two compartment food prep sink behind the fish display. Per PIC, they turned off the hot water at this sink to prevent staff from rinsing food with hot water.*

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed flies throughout the facility and there was sticky traps for flies near the two compartment prep sink in the back of facility.*

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies and use approved methods to eliminate flies in the food preparation area.

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K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *Observed anchovies and frozen snails placed for sale in a clear packaging with no label.*

[CA] *Food such as anchovy's and snails taken out of its original packaging and portioned into smaller packages that is available for consumer self-service shall be prominently labeled with either of the following in plain view of the customer: 1) the manufacturer's or processor's label or 2) a card or sign with the common name of the food and list of ingredients in descending order of predominance by weight.*

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: *Observed type 1 hood behind meat display has dust/grime build up in vents.*

[CA] *All hood ventilation filters shall be in place and in good repair.*

Observed cardboard on the ground near walk-in cooler used as a walking mat.

[CA] *Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.*

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 knives stored in the back of two compartment ware wash sink gap between wall and along food prep area gap along the wall.*

[CA] *Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed multiple wiping cloths on food contact surfaces such as the meat grinder, meat slicers, and prep area that were soiled.*

[CA] *Wiping cloths shall be free of food debris and visible soil. Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *Observed a compost bin and two refuse bins behind the facility that were open.*

[CA] *Refuse containers shall be covered at all times when not in use.*

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: 1. Observed storage area near the bathroom of the facility had build up of clutter from personal items, storage, and dirt/grime on the floors and surrounding area.

[CA] Storage room 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.

2. The entry way to the storage area of the market had gaps under both doors, the exit door to the refuse area had a gap under the single door and the exit door from the shellfish tank area had a small 1/4 inch gap at the corner of the door. Additionally, during food deliveries the food facility propped the backdoor open and the storage door open for an extended period of time.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin and keep back door/entryways closed at all times to prevent the entrance and harborage of vermin.

3. Observed an open personal canned drink inside the meat display.

[CA] No employee shall eat, drink or store personal items in the food prep, food contact storage, or food storage areas, use designated area.

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

Inspector Observations: 1. Observed floor near walk-in cooler near the meat display line had cracks in the tiles and throughout the facility behind the meat display line there are multiple cracks in the tiles that allow standing water when completing sanitation of floors.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

2. FRP panel near mop sink appears to be peeling off.

[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

3. Ceilings in walk-in cooler near the meat display area had food debris/grime build up present.

[CA] Ceilings of all rooms shall be kept clean and in good repair.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Needs Improvement - Sewage and wastewater properly disposed.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Raw fish	Meat display	30.00 Fahrenheit	
Raw chicken	Meat display	40.00 Fahrenheit	
Bone-in Pork	Walk-in cooler (near meat display)	41.00 Fahrenheit	
Warm water	Unisex bathroom	100.00 Fahrenheit	
Bay Scallops	Cold holding grocery display	30.00 Fahrenheit	
Bean sprouts	vegetable cold holding display	48.00 Fahrenheit	
Frozen Fish	Frozen Food two door display unit	35.00 Fahrenheit	
Hot water	2 compartment prep sink near shellfish display	120.00 Fahrenheit	
Hot water	3 compartment ware wash behind meat display	120.00 Fahrenheit	
Sanitizer compartment	3 compartment ware wash behind meat display	100.00 PPM	
Pork ribs	Meat display	35.00 Fahrenheit	

Overall Comments:

Joint inspection and written report with Madeline Meza

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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 **9/23/2026**. 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: calvin
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Signed On: September 09, 2026