

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 FA0202720 - NEW KING EGGROLLS | | Site Address 442 W CALAVERAS BL, MILPITAS, CA 95035 | | Inspection Date 11/20/2023 | |
| Program PR0301127 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name NEW KING EGGROLLS | | Inspection Time 14:00 - 16:20 |
| Inspected By NHA HUYNH | Inspection Type ROUTINE INSPECTION | | Consent By LOAN | FSC Thanh Tran 03/03/2025 | |

| |
|-----------------------|
| Placard Color & Score |
| GREEN |
| 84 |

| 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 | | | |
| 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 | | | | | | |
| 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 | | |
| 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 | | |
| 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 | | X |
| 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 | | X |
| K46 No unapproved private home/living/sleeping quarters | | |
| K47 Signs posted; last inspection report available | X | |

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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:

Bean sprouts at the 3 door undercounter cooler prep top was measured at 54 degrees Fahrenheit. [Corrective Action] Maintain cold Potentially Hazardous Foods below 41 degrees Fahrenheit. [Suitable Alternative] Employee put bean sprouts into an ice bath.

Follow-up By
12/05/2023

Minor Violations

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:

Lack of chlorine test strips. [Corrective Action] Provide test strips to be able to monitor chlorine concentration.

Follow-up By
12/05/2023

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 water leak under the wok station causing pooling of water throughout the cookline. [Corrective Action] Repair to stop the leak.

Follow-up By
12/05/2023

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

Inspector Observations:

Flooring between the service line and the dry storage area observed to be in disrepair. [Corrective Action] Repair the flooring.

Ceiling panels above the ice machine observed to be in disrepair. Ceiling above the deep fry station observed in disrepair and the light attached to the ceiling appear to be hanging by one screw. [Corrective Action] Replace the panels above the ice machine. Repair the ceiling above the deep fry station and re-attach the lighting.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

Health permit not posted in public view. [Corrective Action] Post the health permit in public view.

Follow-up By
12/05/2023

Performance-Based Inspection Questions

N/A

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Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|------------------------------------|---------------------------------|--------------------|-----------------------------------------|
| hot water | handwash sink | 102.00 Fahrenheit | |
| fried rice | hot holding | 140.00 Fahrenheit | |
| raw shell eggs, soup, bean sprouts | walk-in cooler at cookline | 37.00 Fahrenheit | |
| eggs | 3 door undercounter cooler | 34.00 Fahrenheit | |
| red sauce | 3 door merchandiser cooler | 36.00 Fahrenheit | |
| hot water | 3 compartment sink | 130.00 Fahrenheit | |
| salt pepper spare ribs | hot holding | 114.00 Fahrenheit | |
| OJ chicken | hot holding | 148.00 Fahrenheit | |
| chicken | walk-in freezer | -3.00 Fahrenheit | |
| bean sprouts | 3 door undercounter cooler -top | 54.00 Fahrenheit | |
| chlorine | 3 compartment sink | 100.00 PPM | |
| chicken | walk-in cooler at prep | 40.00 Fahrenheit | |
| chicken | table | 73.00 Fahrenheit | cooling less than one hour. |
| milk | 2 door prep cooler - service | 39.00 Fahrenheit | |
| shrimp balls, egg rolls | hot holding | 120.00 Fahrenheit | 120-144 degrees F. |
| pork | 3 door prep cooler | 41.00 Fahrenheit | |
| rice | cooling racks | 88.00 Fahrenheit | cooling less than less than 30 minutes. |
| chow mein | hot holding | 186.00 Fahrenheit | |
| chicken skewer | hot holding | 114.00 Fahrenheit | |
| mushroom chicken | hot holding | 146.00 Fahrenheit | |
| wonton | 3 door prep cooler | 37.00 Fahrenheit | |
| fish with black bean sauce | hot holding | 155.00 Fahrenheit | |

Overall Comments:

All foods on the hot holding line are on time control. Per PIC, the foods are normally discarded within 3 hours.

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 **12/4/2023**. 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: Trinity Huynh
Manager

Signed On: November 20, 2023