

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 FA0206284 - QUEEN EGGROLL EXPRESS		Site Address 1492 ALMADEN RD A, SAN JOSE, CA 95125		Inspection Date 04/17/2025		Placard Color & Score YELLOW 49		
Program PR0307176 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LE HANH		Inspection Time 12:00 - 13:30			
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By TONY				FSC Hanh Le 01/03/2029

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		X			N
K06	Adequate handwash facilities supplied, accessible		X		X			N
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		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	X	
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	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	X	
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	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		X
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee handled a wastewater pipe and proceeded to directly touch raw pork without washing his hands. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. [COS] Employee was directed to properly wash his hands. Pork was voluntarily discarded.*

Follow-up By
04/21/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Front handwash sink had two boxes of gloves and a bag of food in basin. Back handwash sink had a pan in the basin. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. A handwashing facility shall not be used for purposes other than handwashing. [COS] Items were removed from basin.*

Follow-up By
04/21/2025

Back handwash sink did not have any paper towels. [CA] Single-use sanitary towels shall be provided in dispensers at all times. [COS] Napkins were provided to handwash sink.

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

Inspector Observations: *Measured fried rice at 108F, chow mein at 109F, green bean chicken at 90, teriyaki chicken at 91F, pork egg rolls at 80F, potsticker at 87F, and shrimp ball at 130F at service line. PIC states that food has been out for 15-45 mins. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] All foods were served or discarded by 3PM.*

Follow-up By
04/21/2025

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

Inspector Observations: *Employee contaminated raw pork by touching raw pork directly after handling a wastewater pipe without washing hands. [CA] No employee shall commit any act that may cause the contamination or adulteration of food, food-contact surfaces, or utensils. [COS] Raw pork was voluntarily discarded.*

Follow-up By
04/21/2025

Container of mushrooms had a raw piece of pork. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] Container of mushrooms was voluntarily discarded into garbage.

Minor Violations

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

Inspector Observations: *Partially cooked chicken cooling in deep container in prep cooler. [CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.*

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

Inspector Observations: *Drain line of prep sink drains on to floor sink grate and does not drain directly into floor sink. Accumulation of water on floor. [CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.*

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

Inspector Observations: *Several fruit flies present in prep area and warewash area. [CA] Food facility shall be kept free of insects, flies, weevils, ants, gnats, drain flies, and fruit flies.*

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)

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Inspector Observations:

REPEAT VIOLATION

Raw chicken stored above ready eat sauces and vegetables. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Open containers of bulk food stored in prep area. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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

Inspector Observations:

REPEAT VIOLATION

Accumulation of grease and debris on hood and hood filters. [CA] Clean mechanical exhaust hood and filters of accumulations.

Accumulation of debris on shelving and exterior of equipment (cooking equipment, food storage containers, etc.). [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

Inspector Observations:

REPEAT VIOLATION

Wiping cloths stored on counters in prep area. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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

Inspector Observations: Accumulation of debris on floors throughout prep area, including underneath cooking equipment and coolers. [CA] Floors in food preparation area shall be kept clean.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: --48 HOUR NOTICE--

Follow-up By
04/21/2025

Our records indicate this facility has a delinquent account and is operating without a valid permit since 03/31/2025.

Total account balance due is \$1975.00

Account Number: AR1358134

Payment must be made within 48 hours (2 business days) to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

Proof of payment must be provided to district specialist at glencijoy.david@deh.sccgov.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

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. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

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

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

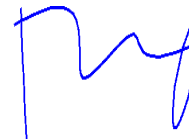
Item	Location	Measurement	Comments
potsticker	service line	87.00 Fahrenheit	
beef	prep cooler - cook line	40.00 Fahrenheit	
bean sprouts	prep cooler	43.00 Fahrenheit	prep
chicken	prep cooler	41.00 Fahrenheit	
edamame	chest freezer	-17.00 Fahrenheit	IR
chicken	two door freezer	22.00 Fahrenheit	IR
meat	chest freezer	-13.00 Fahrenheit	IR
green beans	prep cooler	46.00 Fahrenheit	non-PHF
egg rolls	upright freezer	16.00 Fahrenheit	IR
tomatoes	clear door reach in cooler	38.00 Fahrenheit	
zucchini	prep cooler - cook line	43.00 Fahrenheit	non-PHF
pork egg roll	service line	80.00 Fahrenheit	
shrimp	upright freezer	14.00 Fahrenheit	IR
bean sprouts	two door cooler	41.00 Fahrenheit	
shrimp ball	service line	130.00 Fahrenheit	
peas and carrots	prep cooler - cook line	44.00 Fahrenheit	non-PHF
noodles	two door cooler	41.00 Fahrenheit	
chicken	prep cooler - cook line	50.00 Fahrenheit	cooling
white rice	two door cooler	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
chow mein	service line	109.00 Fahrenheit	
hot water	handwash sinks	100.00 Fahrenheit	
fried rice	service line	108.00 Fahrenheit	
tofu	prep cooler	41.00 Fahrenheit	
teriyaki chicken	service line	91.00 Fahrenheit	
green bean chicken	service line	90.00 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 **5/1/2025**. 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.

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: Tony
PIC
Signed On: April 17, 2025