

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 FA0211262 - KING'S BURGER		Site Address 980 S KING RD, SAN JOSE, CA 95116		Inspection Date 08/17/2026	
Program PR0300634 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MANEASAMPHORS THO		Inspection Time 13:50 - 15:55
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By MANEASAMPHORS THO	FSC MANEASAMPHORS THO 2-24-30		

Placard Color & Score

GREEN
76

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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					X			S
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										
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									X	
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									X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing									X	
K45	Floor, walls, ceilings: built, maintained, clean										
K46	No unapproved private home/living/sleeping quarters										
K47	Signs posted; last inspection report available										

OFFICIAL INSPECTION REPORT

Facility FA0211262 - KING'S BURGER	Site Address 980 S KING RD, SAN JOSE, CA 95116	Inspection Date 08/17/2026
Program PR0300634 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name MANEASAMPHORS THO	Inspection Time 13:50 - 15:55
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: FOUND TOMATO SLICES IN TO GO CONTAINERS IN THE KITCHEN AT 79F. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: THE TOMATO HAS BEEN IN THE CONTAINERS FOR LESS THAN 4 HRS, PER OPERATOR. IT WAS RETURNED TO A WORKING REFRIGERATOR.

FOUND THE MEAT, SPAM AND SALAD DRESSING AT 48F IN THE OVER THE COUNTER SMALL REFRIGERATOR. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: THE FOOD WAS TRANSFERRED TO A WORKING REFRIGERATOR AS THE FOOD HAD BEEN STORED IN THIS REFRIGERATOR FOR LESS THAN 4 HRS, PER OPERATOR. TOMATO HAS BEEN IN THE CONTAINERS FOR LESS THAN 4 HRS.

Minor Violations

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

Inspector Observations: THE HAND WASH SINK IN THE RESTROOM DOES NOT DISPENSE HOT WATER. [CA] ENSURE THAT THE FAUCET DISPENSES HOT WATER AT 100F MINIMUM.

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

Inspector Observations: OBSERVED EVIDENCE OF FLY ACTIVITY. [CA] ELIMINATE ALL FLY PRESENCE.

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: FOUND THE SMALL OVER THE COUNTER REFRIGERATOR IS UNABLE TO KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR REFRIGERATOR.

Follow-up By
08/19/2026

FOUND CARDBOARD LINING THE SHELVES IN THE BACK STORAGE AREA. [CA] DO NOT USE CARDBOARD TO LINE THE SHELVES.

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: FOUND A PLASTIC BOWL BEING USED TO SCOOP THE RICE FROM THE WORKING CONTAINER. [CA] USE FOOD GRADE WASHABLE SCOOPS WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: MISSING A THERMOMETER AT THE SMALL OVER THE COUNTER REFRIGERATOR. [CA] PROVIDE A THERMOMETER.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: THE RESTROOM DOOR DOES NOT SELF CLOSE. [CA] PROVIDE A SELF CLOSING DOOR.

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

OFFICIAL INSPECTION REPORT

Facility FA0211262 - KING'S BURGER	Site Address 980 S KING RD, SAN JOSE, CA 95116	Inspection Date 08/17/2026
Program PR0300634 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name MANEASAMPHORS THO	Inspection Time 13:50 - 15:55

Inspector Observations: FOUND A BOWL WITH SOUP BELONGING TO THE FOOD EMPLOYEE ON THE FOOD PREPARATION COUNTER IN THE KITCHEN. [CA] NO EMPLOYEE SHALL EAT OR DRINK IN THE FOOD PREP, FOOD CONTACT SURFACES, OR FOOD STORAGE AREAS. USE DESIGNATED AREA.

FOUND BOTH FRONT DOORS OPEN. [CA] CLOSE THE DOORS TO DENY ENTRANCE TO VERMIN.

FOUND A COUPLE OF BACKPACKS AND PURSES STORED ON THE SHELVES NEXT TO FOOD RELATED ITEMS. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
HALF AND HALF MEAT	WALK IN COOLER	39.00 Fahrenheit	
	SMALL OVER THE COUNTER REFRIGERATOR	49.00 Fahrenheit	
SLICED TOMATO IN TO GO CONTAINERS	ON THE KITCHEN COUNTER	79.00 Fahrenheit	
BURRITOS	WALK IN COOLER	39.00 Fahrenheit	
EGGROLLS	REACH DOWN FREEZER	-16.00 Fahrenheit	
MEAT	WALK IN COOLER	39.00 Fahrenheit	
EGGROLLS	REACH IN FREEZER	7.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
SLICED TOMATO	SERVICE REFRIGERATOR	41.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	5.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SPAM	SMALL OVER THE COUNTER REFRIGERATOR	49.00 Fahrenheit	
SALAD DRESSING	FRONT COKE REFRIGERATOR	40.00 Fahrenheit	
WHIPPED CREAM	WALK IN COOLER	38.00 Fahrenheit	
ICE CREAM LIQUID	WALK IN COOLER	39.00 Fahrenheit	
BURRITOS	OVER THE COUNTER SMALL REFRIGERATOR	49.00 Fahrenheit	
SALAD DRESSING	SMALL OVER THE COUNTER REFRIGERATOR	49.00 Fahrenheit	

Overall Comments:

CONTINUE WORKING ON REPLACING THE FRONT SERVICE AREA CABINETS.

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 **8/31/2026**. 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: MANEASAMPHORS THO
MANAGER
Signed On: August 17, 2026