

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 FA0262244 - KING EGGROLL		Site Address 8610 SAN YSIDRO AV, GILROY, CA 95020		Inspection Date 01/17/2020	
Program PR0384638 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ROYAL KING EGGROLL INC #		Inspection Time 11:20 - 14:30
Inspected By DONALD COPELAND	Inspection Type ROUTINE INSPECTION		Consent By JULIE LE	FSC Dieu Le 4/30/2020	

Placard Color & Score
YELLOW
68

RISK FACTORS AND INTERVENTIO	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						S
K06 Adequate handwash facilities supplied, accessible			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						
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		X			

GOOD RETAIL PRACTICE	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food	X	
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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	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		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

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

Inspector Observations: Measured rice, chicken, and boba between 54F and 73F for approx. one to three hours. [CA] All PHFs shall be kept at 41F or below if being cold held, 135F or above if being hot held. [COS] All items will be used or discarded within one additional hour. TPHC handout was given to PIC.

Follow-up By
01/22/2020

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

Inspector Observations: One live cockroach observed on floor at entrance to kitchen area. Countless dead cockroaches and ootheca (egg sacs) are observed throughout facility including floors around cookline, inside inoperable 2-door cooler, and especially in fan/motor compartments of all prep coolers. One dead cockroach was observed on shelf above griddle. Two dead mice are observed in proofing oven that is now used to store utensils. [CA] Facility shall be kept free of all vermin that may contaminate food. [COS] PIC removed dead cockroach on cookline shelf, and killed and removed live cockroach on floor.

Follow-up By
01/22/2020

A FOLLOW UP INSPECTION WILL BE CONDUCTED WITHIN ONE WEEK DURING WHICH TIME THE FACILITY MUST MEET THE FOLLOWING CONDITIONS:

- 1) CLEAN AND SANITIZE ALL AFFECTED AREAS, REMOVE ALL EVIDENCE OF VERMIN**
- 2) OBTAIN PROFESSIONAL PEST CONTROL WITH COPY OF REPORT**
- 3) SEAL GAPS AND CRACKS ESPECIALLY SEAMS OF THE METAL WALLS AT COOKLINE**
- 4) UPON RE-INSPECTION, NO EVIDENCE OF VERMIN SHALL BE PRESENT, LIVE OR DEAD**

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink is partially blocked by bin of rice and chicken that is stored over basin. [CA] Handwash sink shall be accessible at all times and store food away from sink to prevent contamination.

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: Ice machine has mold-like residue on inside surfaces. [CA] Clean and sanitize ice machine to prevent contamination of ice.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Pork is observed thawing on floor at room temperature, chicken is thawing in 3 compartment sink in standing water. [CA] All PHFs shall be thawed using an approved method such as in walk in cooler, under cold running water, or as part of the cooking process

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Food such as frozen pork and prepped chicken is stored on floor near walk in. Several foods are stored on floor of walk in freezer. [CA] All food shall be stored at least six inches above floor.

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

Inspector Observations: Food storage containers and fan compartments of prep coolers have accumulated dust, food debris and/or cockroaches. [CA] Thoroughly clean these surfaces, maintain regular cleaning schedule.

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: Facility several ovens, walk in, and other mixing equipment that is inoperable or not in use. [CA] Repair or remove inoperable equipment to prevent the harborage of vermin.

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

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Inspector Observations: 1) Several dry food containers and bin of cooked rice have cups for scoops. [CA] All scoops shall have a handle, store handle facing out of food.

2) Rice scoop and utensils at boba station are stored in room temperature water (67F). [CA] Utensils may be stored in cold water (<41F), warm water (>135F) or kept dry.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Rice	Prep table	72.00 Fahrenheit	
Chicken	Steam table	164.00 Fahrenheit	
Bean sprouts	Prep cooler	39.00 Fahrenheit	
Sliced tomato	Prep cooler	38.00 Fahrenheit	
Egg dish	Steam table	163.00 Fahrenheit	
Milk	Prep cooler	37.00 Fahrenheit	
Raw shell eggs	Walk in cooler	35.00 Fahrenheit	
Ambient	Freezer	-8.00 Fahrenheit	
Boba	Prep table	67.00 Fahrenheit	
Rice	Rice cooked	154.00 Fahrenheit	
Beef with vegetable	Steam table	149.00 Fahrenheit	
Fried chicken	Prep table	55.00 Fahrenheit	
Chicken	Walk in cooler	34.00 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 **1/31/2020**. 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: Dieu Le
 Manager

Signed On: January 17, 2020