

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 FA0284599 - KING EGGROLL EXPRESS		Site Address 1600 SARATOGA AV 129, SAN JOSE, CA 95129		Inspection Date 07/16/2024	
Program PR0426806 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KING VT INC		Inspection Time 14:20 - 16:00
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By NGA	FSC Victor Tran 3/3/26		

Placard Color & Score
YELLOW
74

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
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		X			N
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				N
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	X	
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		
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		
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		

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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: Potentially hazardous foods measured at improper cold holding temperatures. By the cook line: Rice (66F) and bean sprouts (50F). Inside small display cooler, cooked shrimp (57F) and bean sprouts (60F). [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Employee relocated the items into the walk-in cooler.

Follow-up By
07/18/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Cooked noodles inside the walk-in cooler was measured at 50F. Per employee, the noodles were cooked the previous night and placed inside the walk-in to cool. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool. [COS] Employee discarded the food into the trash.

Follow-up By
07/18/2024

Minor Violations

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

Inspector Observations: Handwash sink located in the back of the kitchen by the walk-in cooler was obstructed by mop bucket stored in front of the sink. [CA] Keep handwash sink unobstructed and easily accessible to allow employees to easily wash their hands as required. [COS] Mop bucket was relocated.

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: 1) Orange mold-like substance observed on the inside panel of the ice machine. [CA] Frequently clean and sanitize the inside panel of the ice machine.

2) Chlorine sanitizer for the three compartment sink was measured at over 200 ppm. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Worked with employee to correct the concentration to 100 ppm by adding more water.

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)

Inspector Observations: Inside the walk-in cooler, observed raw fish and raw shrimp stored on shelf above ready-to-eat foods (drinks) [CA] Store raw meats separate or below ready-to-eat foods to prevent cross contamination.

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

Inspector Observations: Boxes of food are stored on the floor inside the walk-in freezer. [CA] Store food a minimum of 6 inches off the floor.

Performance-Based Inspection Questions

- Needs Improvement - Proper cooling methods.
- Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Noodles	Walk-in cooler	50.00 Fahrenheit	Improperly cooled from previous night
Shrimp	Display cooler	57.00 Fahrenheit	
Cooked pork	Front warmer	135.00 Fahrenheit	
raw shrimp	Walk-in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked vegetable	Front warmer	136.00 Fahrenheit	
Chicken	Cooling	111.00 Fahrenheit	
Chicken	Food prep unit insert	41.00 Fahrenheit	
Rice	Cooling	99.00 Fahrenheit	
Cooked chicken	Front warmer	135.00 Fahrenheit	
Chicken	Walk-in cooler	41.00 Fahrenheit	
Tofu	Food prep unit	40.00 Fahrenheit	
Noodles	Food prep unit	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	200.00 PPM	Measured at over 200 ppm
Eggroll	Front warmer	140.00 Fahrenheit	
Bean sprouts	Display cooler	60.00 Fahrenheit	
Bean sprouts	Food prep unit insert	50.00 Fahrenheit	
Raw fish	Walk-in cooler	41.00 Fahrenheit	
Shrimp	Walk-in cooler	35.00 Fahrenheit	
Milk	Walk-in cooler	41.00 Fahrenheit	
Liquid egg	Food prep unit	41.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket	100.00 PPM	
Rice	Prep table	66.00 Fahrenheit	
Raw chicken	Walk-in cooler	41.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
Garlic in oil	Food prep unit	40.00 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 **7/30/2024**. 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: Nga Hoang
PIC
Signed On: July 16, 2024