

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 FA0269870 - SJ EGGROLLS		Site Address 1807 E CAPITOL EX, SAN JOSE, CA 95121		Inspection Date 07/25/2025		Placard Color & Score GREEN 89		
Program PR0401664 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SJ EGGROLLS LLC		Inspection Time 12:40 - 14:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By VAN TRAN				FSC BINH NGUYEN 1-16-29

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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			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		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	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	X	
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		
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	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 FA0269870 - SJ EGGROLLS		Site Address 1807 E CAPITOL EX, SAN JOSE, CA 95121	Inspection Date 07/25/2025
Program PR0401664 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name SJ EGGROLLS LLC	Inspection Time 12:40 - 14:00
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: FOUND CUT SPAM AT 48F IN THE SERVICE REFRIGERATOR. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.

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: FOUND A BOWL OF NOODLES STORED UNDER THE PAPER TOWEL DISPENSER IN THE KITCHEN. [CA] DO NOT STORE ANY FOOD OR FOOD EQUIPMENT UNDER THE PAPER TOWEL DISPENSER. COS

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: FOUND SOME PREPACKAGED WAFFLES WITHOUT A LABEL. [CA] PROVIDE A LABEL WITH THE FOLLOWING ITEMS:

1. NAME OF THE FOOD
2. CONTENTS OF THE FOOD (IE. OZ OR #)
3. INGREDIENTS
4. NAME AND ADDRESS OF THE MANUFACTURER

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: MISSING THE TEST STRIPS FOR THE QUATERNARY AMMONIUM SANITIZER. [CA] PROVIDE THE TEST STRIPS TO MEASURE 200 PPM OF QUATERNARY AMMONIUM SANITIZER.

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

Inspector Observations: FOUND A CELL PHONE STORED ON THE FOOD PREPARATION AREA ON A TABLE. [CA] KEEP PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

FOUND THE FRONT DOOR OPEN. [CA] KEEP THE FRONT DOOR CLOSED AT ALL TIMES TO PREVENT RODENTS AND INSECTS FROM COMING INSIDE.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
EGG ROLLS	HOT HOLDING	145.00 Fahrenheit	
WHIPPED CREAM	REACH IN REFRIGERATOR	34.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SPAM	SERVICE REFRIGERATOR	48.00 Fahrenheit	
SHRIMP	SERVICE REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
EGGS	REACH IN REFRIGERATOR	34.00 Fahrenheit	
SHRIMP BALLS	COOKING TEMP	247.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0269870 - SJ EGGROLLS	Site Address 1807 E CAPITOL EX, SAN JOSE, CA 95121	Inspection Date 07/25/2025
Program PR0401664 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SJ EGGROLLS LLC	Inspection Time 12:40 - 14:00

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 **8/8/2025**. 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: VAN TRAN
OWNER
Signed On: July 25, 2025