

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 06/01/2026	
Program PR0426806 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KING VT INC		Inspection Time 13:45 - 15:45
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By THUY	FSC Dieu Le 7/15/30		

Placard Color & Score

GREEN
77

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									
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									S
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			
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							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								X		
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										
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										

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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: 1) Noodles in the warmer at the service line were measured at 105F. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F.

[COS] Per employee, the noodles were prepared an hour ago and will subject the noodles to time where to be discarded if not used within the next 3 hours.

2) Bean sprouts inside the display cooler in the kitchen is measured at 52F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

[COS] Employee relocated the bean sprouts into the reach-in cooler.

Minor Violations

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

Inspector Observations: Improper cooling methods observed.

1) Noodles and rice inside the walk-in cooler observed cooling while inside a fully enclosed container. The noodles were measured at 82F and the rice at 54F. Per employee the noodles were prepared less than an hour ago and the rice were prepared 2 hours ago.

2) Fried chicken observed left out on storage rack to be cooled at room temperatures. Chicken measured at 84F and per employee was cooked 1.5 hours ago.

[COS]

[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] The lid on containers for the noodles and rice were partially opened. The chicken was relocated into the walk-in cooler for more rapid cooling.

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

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

Inspector Observations: Hot water at the three compartment sink measured at a maximum of 114F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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 meats and raw eggs stored above ready-to-eat foods (vegetables, cooked noodles). [CA] Properly store raw food items separate or below ready-to-eat foods.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

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Inspector Observations: 1) Spray bottles located under the hot holding service line are not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

2) Observed aerosol bottle of insecticide stored inside the kitchen by the walk-in cooler. [CA] Discontinue use of household insecticide and it is recommended that facility use a license pest control service where only chemicals approved for a commercial kitchen are used.

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: 1) Employees' personal items and food observed stored above food sold and served by the facility and above food preparation surfaces. [CA] Properly stored personal items separate or below food and food prep surfaces to prevent cross-contamination.

2) Back door of the facility connecting to the outside is kept open at time of inspection. [CA] Keep back doors closed when not in use to prevent the entrance of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Raw beef	Walk-in cooler	38.00 Fahrenheit	
Chicken	Hot holding service line	136.00 Fahrenheit	
Shrimp	Walk-in cooler	41.00 Fahrenheit	
Noodles	Hot holding service line	105.00 Fahrenheit	
Hot water	Three compartment sink	114.00 Fahrenheit	
Fried rice	Hot holding service line	140.00 Fahrenheit	
Eggs	Reach-in cooler	41.00 Fahrenheit	
Fried chicken	Storage shelf - cooling	86.00 Fahrenheit	per employee, one hour into cooling
Beef	Hot holding service line	140.00 Fahrenheit	
Bean sprouts	Display cooler	52.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Noodles	Walk-in cooler	82.00 Fahrenheit	Per employee, one hour into cooling
Rice	Walk-in cooler	54.00 Fahrenheit	Per employee, 2 hours into cooling
Chicken	Food prep unit insert - cooling	64.00 Fahrenheit	
Pork	Hot holding service line	140.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket	100.00 PPM	
Noodles	Reach-in cooler	41.00 Fahrenheit	
Eggs	Walk-in cooler	41.00 Fahrenheit	
chlorine sanitizer	Three compartment sink	100.00 PPM	

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 **6/15/2026**. 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.

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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: Thuy
PIC
Signed On: June 01, 2026