

County of Santa Clara

- No Signature



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 11/06/2020	
Program PR0384638 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ROYAL KING EGGROLL INC #		Inspection Time 11:40 - 13:10
Inspected By DONALD COPELAND	Inspection Type ROUTINE INSPECTION		Consent By NGA	FSC Amy Kieu 9/19/2021	

Placard Color & Score

RED

56

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						
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		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		
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 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	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	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	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

Social Distancing Protocol

01 - Signage Violation

Inspector Observations: Updated "Visitor Information" sign not posted [CA] Submit social distance protocol at www.covid19prepared.org within 24 hours. Print the "Visitor Information" page and post at the entrance of the facility.

Updated "COVID-19 Prepared" sign not posted [CA] Submit social distance protocol at www.covid19prepared.org within 24 hours. Print the "COVID-19 Prepared" page and post at the entrance of the facility.

02 - Face Covering Violation

Inspector Observations: Observed three employees not wearing face coverings [CA] Face coverings are required by everyone inside the facility. Exceptions to the face coverings requirement include very young children, people for whom face coverings are medically inadvisable, or for communication by or with people who are hearing impaired.

03 - Social Distance Violation

Compliance of this category has been verified.

04 - Clean and Sanitize Violation

Compliance of this category has been verified.

05 - General Violation

Compliance of this category has been verified.

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink in kitchen area does not provide soap. [CA] All handwash sinks shall provide soap at all times. [COS] PIC replaced soap.

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

Inspector Observations: Raw shell eggs measured at 67F on prep table for approx. one hour. [CA] Raw shell eggs shall be kept at 45F or below if being cold held. [COS] Eggs were returned to cooler.

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

Inspector Observations: Observed four live cockroaches in gasket of upright cooler and fan/motor compartment of prep cooler. More than one hundred dead cockroaches of multiple life stages are observed in motor compartments, floors, and shelving throughout kitchen area. [CA] Facility shall be kept free of cockroaches and other vermin that may contaminate food and spread foodborne pathogens.

THIS VIOLATION CANNOT BE IMMEDIATELY CORRECTED THEREFORE FACILITY SHALL CEASE ALL FOOD SERVICE UNTIL A RE-INSPECTION IS CONDUCTED AND THE FOLLOWING CONDITIONS ARE SATISFIED:

- 1) OBTAIN PROFESSIONAL PEST CONTROL WITH REPORT OF TREATMENT/OBSERVATIONS**
- 2) THOROUGHLY CLEAN FACILITY REMOVING GREASE AND FOOD DEBRIS, ESPECIALLY UNDER AND BETWEEN TABLES AND EQUIPMENT**
- 3) CLEAN AND SANITIZE ALL AFFECTED AREAS, REMOVE ALL VERMIN AND DISCARD ANY CONTAMINATED FOOD**
- 4) SEAL GAPS, CRACKS, HOLES GREATER THAN 1/4 INCH, ALONG EXTERIOR WALLS AND CEILINGS**
- 5) UPON RE-INSPECTION NO EVIDENCE OF COCKROACHES MAY BE PRESENT DEAD OR ALIVE**

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Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Several food handler cards are expired. [CA] All employees involved in food handling must have a valid food handler card or FSC.

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 growth on inside panels. [CA] Clean and sanitize inside surfaces to prevent contamination of ice.

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

Inspector Observations: Handwash sink entering kitchen area does not provide warm water. [CA] All handwash sinks shall provide warm water of at least 100F.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Handwash sink in back storage area is draining slowly/clogged. [CA] Remove clog to allow to proper disposal of wastewater.

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

Inspector Observations: Food is observed on floor of walk in freezer and peanut sauce being blended by employee in bucket. [CA] All food shall be stored at least six inches above floor.

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: Upright cooler in kitchen area is inoperable and attracting vermin. Other equipment in back storage area appears to be unused or inoperable. [CA] Repair or remove inoperable equipment.

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: Bowl is used for portioning rice and chow mein. [CA] All scoops must bear and handle and handle shall be stored outside of food.

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: Exterior door leading to dumpster area has large gap at bottom. [CA] Seal all gaps greater than 1/4 inch to prevent the entrance of vermin.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Chicken	Steam table	148.00 Fahrenheit	
Rice	Rice cooker	154.00 Fahrenheit	
Yogurt	Prep cooler	38.00 Fahrenheit	
Hot water	Warewash sink	120.00 Fahrenheit	
Chicken	Walk in freezer	-6.00 Fahrenheit	
Milk	Prep cooler	39.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Chow mein	Steam table	149.00 Fahrenheit	
Raw shell eggs	Prep table	67.00 Fahrenheit	
Egg roll	Steam table	153.00 Fahrenheit	
Pork bun	Upright freezer	24.00 Fahrenheit	

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Overall Comments:

FACILITY IS HEREBY CLOSED UNTIL A RE-INSPECTION IS CONDUCTED AND THE FOLLOWING CONDITIONS ARE SATISFIED:

- 1) OBTAIN PROFESSIONAL PEST CONTROL WITH REPORT OF TREATMENT/OBSERVATIONS**
- 2) THOROUGHLY CLEAN FACILITY REMOVING GREASE AND FOOD DEBRIS, ESPECIALLY UNDER AND BETWEEN TABLES AND EQUIPMENT**
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CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/20/2020**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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