

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 FA0251439 - KOI PALACE	Site Address 768 BARBER LN, MILPITAS, CA 95035	Inspection Date 06/23/2026
Program PR0365387 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name MAGIC CIRCLES LLC	Inspection Time 12:25 - 13:25
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By JOE AND DAVID

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/10/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 06/23/2026

Cited On: 06/10/2026

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

Compliance of this violation has been verified on: 06/23/2026

Cited On: 06/10/2026

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

Compliance of this violation has been verified on: 06/23/2026

Cited On: 06/10/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 06/23/2026

Cited On: 06/10/2026

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

Compliance of this violation has been verified on: 06/23/2026

Cited On: 06/10/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 06/23/2026

Cited On: 06/10/2026

K14 - 8 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, 114125(b), 114141

Compliance of this violation has been verified on: 06/23/2026

Minor Violations

Cited On: 06/10/2026

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Compliance of this violation has been verified on: 06/23/2026

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Measured Observations

Item	Location	Measurement	Comments
peking duck	walk-in cooler - closest to kitchen entrance	34.00 Fahrenheit	
congee	cook-line	1.75 Hours	
geoduck + water	geoduck display tank	40.00 Fahrenheit	
empress chicken	two-door under-counter cooler - duck station	39.00 Fahrenheit	
pork soup base	tripods - cook-line	137.00 Fahrenheit	
dim sum: shiu mai, rolled tripe, chicken feet, radish cake, steam bun, etc.	countertop - dim sum line	1.75 Hours	
high temperature sanitizing rinse	mechanical dishwasher	160.00 Fahrenheit	
ambient	two-door under-counter cooler - middle of dim sum line	38.00 Fahrenheit	
ambient	walk-in cooler - closest to kitchen entrance	39.00 Fahrenheit	
peking ducks	on hooks - duck station	1.75 Hours	
chicken feet	two-door under-counter cooler - duck station	36.00 Fahrenheit	
shrimp and chive dumplings	walk-in cooler - near dishwashing area	39.00 Fahrenheit	
sea bass	counter - on ice	37.00 Fahrenheit	
hot water	three compartment warewashing sink	120.00 Fahrenheit	
egg tart	hot hold cabinet	1.00 Hours	
roast pork	on hooks - duck station	1.75 Hours	
warm water	hand sinks - kitchen	100.00 Fahrenheit	
bean sprouts, noodles	center preparation island - shelving	1.75 Hours	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted.

Compliance of the following has been verified

K05M: Hands not clean/improperly washed:

- Employees observed washing hands using soap, warm water, and drying with paper towels following handling of raw animal products. Employees were able to answer questions regarding scenarios that would necessitate hand washing.

K06M: Inadequate hand wash facilities:

- All hand wash facilities observed stocked with soap, paper towels, and supplied with warm water

K07M: Improper hot and cold holding temperatures:

- All potentially hazardous foods subjected to temperature control measured at 41F or below, or at 135F or above. Some potentially hazardous foods observed subjected to ice baths or on ice while maintained on preparation surfaces. Ambient of middle two-door under-counter cooler at the dim sum area of the cook-line measured at 41F or below. Geoduck and water in the geoduck shellfish display tank measured at 40F. Per staff, the condenser for the unit malfunctioned, but it has been repaired.

K08M: Improperly using time as a public health control:

- All potentially hazardous foods subjected to time as a public health control observed properly time labeled with today's date, start and end times. Discussed with staff members present, who confirmed that they are to discard the items after lunch service, as opposed to placing them back into refrigeration.

Facility is now subjecting numerous items to time as a public health control throughout the facility. Ensure TPHC SOP's are updated to reflect the addition of new food items, as well as the removal of various dim sum from temperature control (now subject to time control - 4 hour rule)

K09M: Improper cooling methods:

- No active cooling observed. Cooked peking duck measured 34F while maintained in the walk-in cooler closest to the entrance of the kitchen. Discussed proper cooling methods and thresholds with staff present.

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K13M: Food not in good condition/unsafe/adulterated:

- Facility has removed the garden hose from the left-side meat preparation area of the kitchen. Per management, the staff will no longer be using dirty hoses to thaw raw meat.

K14M: Food contact surfaces unclean/unsanitized:

- High temperature sanitizing rinse measured 160F in the high temperature mechanical dishwasher while in active use to wash dishes. Discussed proper dishwashing procedures with several staff members present at the cook-line, as well as with dishwashing staff.

Staff provided refrigerator service reports, dishwasher service reports, and pest control service reports.

Compliance of the following minor violations was verified:

- No employees observed eating in the kitchen
- Shell stock tags provided in chronological order
- Facility is in compliance with submitted HACCP plan for geoduck stored in display tanks
- All food observed separated and protected from contamination
- All food stored at minimum 6 inches off the floor
- Refrigeration units are capable of maintaining at 41F or below
- Ventilation hood screens have been cleaned, and missing filter has been replaced
- Left-side faucet at the three compartment dishwashing sink has been repaired. Plumbing underneath the dim sum area of the cook-line has been repaired.
- Employee personal food observed stored separate and away from food intended for consumption.

Compliance of all violations has been verified.

Facility re-issued a Green "Pass".

Continue to maintain compliance of the violations cited during the last routine inspection.

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 7/7/2026. 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.

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

Wei Chun Zhu

Received By: Wei Chun Zhu
Head Manager
Signed On: June 23, 2026