

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 FA0230819 - IMPERIAL TREASURE		Site Address 151 S CALIFORNIA AV E, PALO ALTO, CA 94306		Inspection Date 04/27/2026		Placard Color & Score RED 27			
Program PR0330912 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PALO ALTO CUISNE INC		Inspection Time 11:10 - 13:15				
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By STANLEY				FSC Not Available	

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		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				X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated		X		X			
K14	Food contact surfaces clean, sanitized		X		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					

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	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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	

OFFICIAL INSPECTION REPORT

Facility FA0230819 - IMPERIAL TREASURE		Site Address 151 S CALIFORNIA AV E, PALO ALTO, CA 94306	Inspection Date 04/27/2026
Program PR0330912 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name PALO ALTO CUISNE INC	Inspection Time 11:10 - 13:15
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations:

Observed a food employee pick up vegetables off of the floor to discard and then subsequently wash their hands while gloved.

Follow-up By 04/28/2026

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

[COS] The specialist directed the food employee to remove their gloves and properly and wash their hands and was completed at the back handwashing sink near the walk in cooler.

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

Inspector Observations:

1. Observed the rear handwashing sink near the walk in cooler blocked by a tall garbage can and its basin filled with multiuse wiping cloths

Follow-up By 04/28/2026

2. The basin of the bar handwashing sink was blocked by two chemical spray bottles

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

3. Single use paper towels were unavailable for use at the server station hand washing sink.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] 1. The garbage bin and multiuse wiping cloths were relocated

2. The chemical spray bottles were relocated out of the basin

3. Single use paper towels were placed at the servers station.

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

Inspector Observations:

Measured the following items overfilled in the cold top inserts across from the cooks line:

Follow-up By 04/28/2026

- One container of raw chicken at 51F at the top of the unit and 38F at the bottom of the insert

- Cooked pork at 52F at the top of container and 39F at the bottom of the insert

The PIC stated the foods were placed in the unit approximately 1.25 hours prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] The containers were portioned where any part measuring above 41F were relocated to the upright cooler.

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

Inspector Observations:

Observed blood from raw duck drip into a container of bok choy and container of cauliflower.

Follow-up By 04/28/2026

OFFICIAL INSPECTION REPORT

Facility FA0230819 - IMPERIAL TREASURE	Site Address 151 S CALIFORNIA AV E, PALO ALTO, CA 94306	Inspection Date 04/27/2026
Program PR0330912 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name PALO ALTO CUISNE INC	Inspection Time 11:10 - 13:15

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Portions of the bokchoy and cauliflower were discarded. Unaffected portions were transferred to a clean container and the original containers were cleaned and sanitized. See VC&D report.

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, 14125(b), 114141

Inspector Observations:

1. No sanitizer was detected in the final rinse cycle of the low temperature dish machine during active warewashing.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS/SA] The dishes identified as cleaned on this date were returned to the warewashing area to be cleaned and sanitized. The three compartment sink was set up for manual warewashing at this time with a 100 ppm chlorine sanitizer solution as verified by the specialist.

2. Observed a food worker place a food bin on a garbage can and subsequently place them on cutting boards at the back preparation area on two separate instances.

[CA] Maintain food contact surfaces cleaned and sanitized.

[COS] The cutting boards were relocated to be cleaned and sanitized at the warewashing sink. The food in containers were relocated to clean containers and returned to storage

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

The floor sink at the server station was observed clogged and overflowing while running the handwashing sink.

Follow-up By
04/28/2026

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

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

Inspector Observations: 1. Observed fresh rodent droppings at the following locations:

- In a bowl in the customer area below a display table
- On the 5 bar stools at the bar in the customer area
- On the floors behind the cabinet and adjacent to the reach in cooler at the bar
- On the floors below the server station
- On the lower shelf below the handwashing station at the server station
- On the corners of the floors below the handwashing sink adjacent to the three compartment warewashing sink
- On the floors around the reach in freezer units in the inoperable walk in freezer

Follow-up By
04/28/2026

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: J. Zertuche

4. Notification: The person in charge during inspection, Stanley the manager, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Minor Violations

OFFICIAL INSPECTION REPORT

Facility FA0230819 - IMPERIAL TREASURE	Site Address 151 S CALIFORNIA AV E, PALO ALTO, CA 94306	Inspection Date 04/27/2026
Program PR0330912 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name PALO ALTO CUISNE INC	Inspection Time 11:10 - 13:15

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

Inspector Observations:

A valid food manager certificate was unavailable for review at the time of inspection.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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:

1. Observed vegetables stored below raw duck in the walk in cooler leading to cross contamination of some products.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

[COS] All vegetables not voluntarily discarded were relocated out from below the raw duck

2. Observed a bag of duck heads stored in a bag directly on the floor in the back preparation area adjacent to the preparation sink.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations:

Observed an unlabeled spray bottle of water at the back dumping station.

[CA] Chemicals once removed from original container shall be labeled with common name.

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:

Chlorine test strips for sanitizer were unavailable for use at the time of inspection.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

Observed the door for the reach in cooler on the opposite side of the cooks line to be unable to fully close. PHF in the unit measured in compliance. The PIC stated the unit recently was unable to maintained shut and a piece of receipt paper is used to friction fit the door closed.

[CA] Maintain equipment in good repair and ensure refrigeration is capable to of maintaining PHF at or below 41F.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Observed soiled multiuse wiping cloth buckets stored on counter tops throughout the facility, not stored in sanitizer solutions.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

OFFICIAL INSPECTION REPORT

Facility FA0230819 - IMPERIAL TREASURE	Site Address 151 S CALIFORNIA AV E, PALO ALTO, CA 94306	Inspection Date 04/27/2026
Program PR0330912 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name PALO ALTO CUISNE INC	Inspection Time 11:10 - 13:15

Inspector Observations:

Observed a leak below the bar three compartment sink (between left and middle compartments)

[CA] Repair plumbing fixture and maintain in clean and good repair.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

The current health permit was not posted in a conspicuous location at the time of inspection.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
SANITIZER CONCENTRATION	THREE COMPARTMENT SINK	100.00 PPM	LOW TEMP MECHANICAL CORRECTION, VERIFIED BY SPECIALIST
RAW BEEF	WALK IN COOLER	40.00 Fahrenheit	
WATER	DISHWASHING AREA	100.00 Fahrenheit	
	HANDWASHING SINK		
WATER	PREP AREA HAND WASHING SINK	100.00 Fahrenheit	
SPROUTS	SINGLE DOOR UPRIGHT COOLER	41.00 Fahrenheit	
	AT BACK PREP		
DUCK	WALK IN COOLER	39.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	123.00 Fahrenheit	
WATER	BAR THREE COMPARTMENT SINK	122.00 Fahrenheit	
DUCK	WALK IN COOLER	41.00 Fahrenheit	
TOFU	SINGLE DOOR UPRIGHT COOLER	39.00 Fahrenheit	
	AT BACK PREP		
TOFU	COLD TOP COOLER ACROSS	40.00 Fahrenheit	
	COOKS LINE		
GROUND PORK	COLD TOP COOLER ACROSS	38.00 Fahrenheit	
	COOKS LINE		
WATER	BAR AREA HAND WASHING SINK	100.00 Fahrenheit	
BEEF	COOKS LINE	178.00 Fahrenheit	COOKING TEMPERATURE
CHICKEN	UPRIGHT COOLER ADJACENT TO	41.00 Fahrenheit	
	COOKS LIN		

Overall Comments:

This facility shall remain closed until all major violations have been verified corrected by this department.

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.

Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

If this facility is found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

This inspection was conducted in conjunction with CO0159403

OFFICIAL INSPECTION REPORT

Facility FA0230819 - IMPERIAL TREASURE	Site Address 151 S CALIFORNIA AV E, PALO ALTO, CA 94306	Inspection Date 04/27/2026
Program PR0330912 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name PALO ALTO CUISNE INC	Inspection Time 11:10 - 13:15

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 **5/11/2026**. 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.

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



Received By: STANLEY WANG
MANAGER
Signed On: April 27, 2026