

# 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

|                                                                                 |  |                                                          |                                        |                                      |                                         |                                                                                                                                                    |  |                                              |
|---------------------------------------------------------------------------------|--|----------------------------------------------------------|----------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|--|----------------------------------------------|
| <b>Facility</b><br>FA0251439 - KOI PALACE                                       |  | <b>Site Address</b><br>768 BARBER LN, MILPITAS, CA 95035 |                                        | <b>Inspection Date</b><br>06/10/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>24</b> </div> |  |                                              |
| <b>Program</b><br>PR0365387 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |  |                                                          | <b>Owner Name</b><br>MAGIC CIRCLES LLC |                                      | <b>Inspection Time</b><br>12:25 - 15:45 |                                                                                                                                                    |  |                                              |
| <b>Inspected By</b><br>MAVERICK CHIN                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION             |                                        | <b>Consent By</b><br>JOE AND DAVID   |                                         |                                                                                                                                                    |  | <b>FSC</b> Fung Ping Cheung Ng<br>07/11/2027 |

  

| 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     |       | X      |     |     | S   |
| K06                            | Adequate handwash facilities supplied, accessible                           |    | X     |       | X      |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     | S   |
| K08                            | Time as a public health control; procedures & records                       |    | X     |       | X      |     |     | N   |
| K09                            | Proper cooling methods                                                      |    | X     |       | X      |     |     | N   |
| 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     |       | X      |     |     |     |
| K14                            | Food contact surfaces clean, sanitized                                      |    | X     |       | X      |     |     | N   |
| K15                            | Food obtained from approved source                                          | X  |       |       |        |     |     | S   |
| K16                            | Compliance with shell stock tags, condition, display                        |    |       | X     | X      |     |     | S   |
| 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  |       |       |        |     |     | S   |
| K22                            | Sewage and wastewater properly disposed                                     | X  |       |       |        |     |     |     |
| K23                            | No rodents, insects, birds, or animals                                      | X  |       |       |        |     |     | S   |

  

| 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                                  |     |     |
| 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                                | X   |     |
| K39                   | Thermometers provided, accurate                                                     |     |     |
| K40                   | Wiping cloths: properly used, stored                                                |     |     |
| 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 | 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

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

#### Inspector Observations:

**\*MULTIPLE REPEAT VIOLATION\***

Follow-up By  
06/15/2026

*Employee observed handling raw beef, then proceeded to place a gloved hand on scallions maintained in the right-side compartment of the two compartment preparation sink near the entrance of the kitchen.*

*Employee observed collecting soiled dishes from customers, proceeded to drizzle oyster sauce on cooked chinese broccoli, then picked up the plate and attempted to serve customers without washing their hands.*

**[CA] Employees shall wash their hands in all of the following scenarios:**

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat food.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

**[COS] Scallions were voluntarily discarded. Employees changed gloves and properly washed their hands.**

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

#### Inspector Observations:

**\*MULTIPLE REPEAT VIOLATION\***

Follow-up By  
06/15/2026

*Only hand sink at the bar area lacked paper towels.*

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

**[COS] Paper towels restocked.**

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

#### Inspector Observations:

**\*MULTIPLE REPEAT VIOLATION\***

Follow-up By  
06/15/2026

*At the dim sum area of the cook-line, numerous stacks of cooked, ready-to-eat dim sum observed maintained out of temperature control measured between 70F and 131F including colored beef and pork dumplings, rolled beef tripe, steamed chicken feet, abalone shiu mai, daikon cake, crispy taro puffs, steam buns, and shrimp dumplings. Per staff, items had been cooked between 10 minutes and 1.75 hours prior.*

*At the cook-line, at three separate stations, pork soup base measured between 118F and 133F while maintained in three separate pots at the three stations. Per staff, pork soup had been taken off the stove approximately 1 hour prior.*

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*On the floor at the cook-line, a stock pot of congee measured 103F. Per staff, congee had been cooked less than 1.5 hours prior.*

*On two rolling carts near the dim sum area of the cook-line, 8 bowls of fish soup measured 73F, cooked tripe measured 76F, cooked beef measured 78F, and sliced duck measured 81F. Per staff, items had been prepared between 1 hour and 1.5 hours prior.*

*At the cook-line, on prep tables at the three stations, pooled eggs measured 54F in an improper ice bath, cooked onion oil measured 84F, and two containers of scallop sauce measured 63F. Per staff, items had been taken out of refrigeration approximately 1.5 hours prior at the start of lunch service.*

*At the raw meat/vegetable preparation area near the two sets of preparation sinks at the entrance to the kitchen, raw beef measured 49F maintained in a bowl, crab measured 86F, and raw chicken measured 59F. Per staff, items had been prepared or taken out of refrigeration less than 2 hours prior.*

*At a prep table adjacent to the center island preparation refrigerator at the middle of the main kitchen, sliced tomatoes measured 59F, bean sprouts measured 72F, sliced duck measured 72F, and duck eggs measured 71F. Per staff, items had been prepared or taken out of refrigeration less than 2 hours prior.*

*At the middle two-door under-counter cooler at the dim sum area of the cook-line, numerous potentially hazardous foods measured between 70F and 73F, including wrapped tripe, dumplings, steamed radish cake, raw beef, shrimp and chive dumplings, and crab balls. Unit observed non-functional. Staff were unsure of how long unit had been inoperable for. Ambient of the unit measured 73F via probe.*

*At the geoduck shellfish display tanks, geoducks and water temperature measured 48F. Per staff, geoduck had been stored there since the previous day.*

*At the preparation sink in the duck preparation area of the kitchen, raw ducks measured 54F while thawing under running water inside the preparation sink. Per staff, ducks had been thawing for approximately 2 hours.*

*At the side preparation two-compartment sink near the dry storage racks, raw chicken measured 67F while maintained out of temperature control, and raw chicken measured 56F while thawing under running water in the sink. Per staff, items had been removed from refrigeration between 1 hour and 2 hours prior.*

*\*Note: Ensure that during thawing, food temperature does not exceed 41F*

*[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.*

*[COS] Geoduck were voluntarily discarded. Potentially hazardous foods held in the non-functional under-counter cooler at the dim sum line were voluntarily discarded. Some potentially hazardous foods relocated to refrigeration. Some potentially hazardous foods were reheated to 165F on the stove. Some raw, potentially hazardous foods were immediately cooked. All other potentially hazardous foods served or discarded by the end of lunch at 3:00PM (4 total hours elapsed).*

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

## Inspector Observations:

**\*MULTIPLE REPEAT VIOLATION\***

Follow-up By  
06/15/2026

*At the duck preparation area, peking style ducks and racks of roast pork hanging on hooks at two separate stations subjected to time as a public health control were not time labeled. Per staff, items had been roasted less than 2 hours prior. After prompting to label items, items were properly labeled. Employee was then observed taking a new batch of freshly cooked roast duck out of the duck oven, and then time labeled it for start time of 11:30AM. Current time of inspection was 12:42AM.*

*At the side of the center island preparation area in the kitchen, numerous noodles subjected to time as a public health control while maintained in 9 plastic tubs on metal shelving were not time labeled. Per staff, items had been taken out of refrigeration less than 2 hours prior.*

*At the end of lunch service, observed employees wheeling a cart of 12 cooked peking ducks hanging on hooks while subjected to time as a public health control into the walk-in cooler near the dishwashing area.*

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*At the end of lunch service, at 3:00PM, a bag of noodles subjected to time as a public health control were not discarded, per TPHC requirements.*

*[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.*

*[COS] Items subjected to time as a public health control were properly time marked. Instructed employees to discard peking ducks subjected to time as a public health control. Instructed employees to discard noodles.*

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

**Inspector Observations:**

**\*REPEAT VIOLATION\***

Follow-up By  
06/15/2026

*In the walk-in cooler nearest to the entrance of the kitchen, five large, plastic wrap-covered tubs of cooked duck measured between 50F and 53F internal. Per staff, items had been cooked yesterday, then maintained in the unit overnight to cool down.*

*[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] 150 lbs of roast duck were voluntarily discarded.*

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

**Inspector Observations:**

**\*REPEAT VIOLATION\***

Follow-up By  
06/15/2026

*At the side preparation area near the dry storage shelving and adjacent to the two compartment preparation sink, observed a large stock pot filled with water and 11 raw pork shin + foot/h hoof maintained directly on the basin of the mop sink. Pork shin measured 62F. Observed dirty, green garden-style hose extending into the stock pot, in direct contact with the pork shin. Facility has modified the hose with an approximately 1 foot metal pipe attached to the end, which per staff, make it easier to aim/place into containers of meat to thaw. Staff could not recall the last time the hose was washed/sanitized. Per the PIC, he is aware that this practice is not allowed.*

*[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.*

*Remove the hose modification. Hose shall not be used to thaw meat, and shall not be placed in direct contact with meat or water that contacts food intended for consumption.*

*[COS] 11 raw pork shins were voluntarily discarded due to adulteration via contact with soiled hose.*

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:**

**\*REPEAT VIOLATION\***

Follow-up By  
06/15/2026

*1. High temperature sanitizing rinse measured 149F, 149F, 152F, 156F, 148F, 156F, and 160F in the high temperature mechanical conveyor style dishwasher in the main kitchen while in active use to wash various dishes and utensils.*

*[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).*

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**High temperature mechanical style-dishwasher shall be capable of consistently contacting dishes at 160F.**

**[SA] Instructed employees to continuously run inadequately sanitized dishes through the dishwasher until final rinse temperature measured 160F once. Three compartment sink to be used to manually warewash until the mechanical dishwasher can consistently output at 160F. PIC states that a technician has been scheduled for tonight.**

**2. Employee observed rinsing an old bowl of rice off in the hand sink near the two walk-in cooler, then attempted to scoop new rice before being stopped and instructed to bring the bowl over to the dishwashing area. Employee discarded duck heads maintained in a metal container, then rinsed the container off in a nearby hand sink and attempted to stack it up before being instructed to take it to the dishwashing area to be properly cleaned/sanitized.**

**[CA] Food contact surfaces shall be cleaned via manual wash, rinse, sanitize (100 ppm chlorine, 200 ppm quaternary ammonium, etc.), or via mechanical sanitization (50 ppm chlorine or 160F utensil contact).**

**[COS] Items were taken to the dishwashing area.**

**3. Heavy accumulation of black, mold-like substance on the interior of the ice machine.**

**[CA] Clean and sanitize regularly at a rate sufficient to preclude buildup. Food contact surfaces shall be maintained clean to prevent contamination of ice.**

**[COS] Employee discarded ice. Ice machine to be cleaned and sanitized tonight.**

## Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

### Inspector Observations:

**Employee observed eating lunch in the kitchen area.**

**[CA] No employee shall eat in the food prep, food contact storage, or food storage areas, use designated area. Employee may drink from containers with tight fitting lids and straws to prevent contamination.**

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

### Inspector Observations:

**\*REPEAT VIOLATION\***

Follow-up By  
06/15/2026

**1. Shellstock tags for geoduck provided in a metal insert mixed up while not maintained in chronological order.**

**[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.**

**2. Per facility's submitted HACCP plan (and per California Retail Food Code), geoduck are to maintained at 45F or below in shellfish display tanks. Water and geoduck stored in tank measured at 48F. Facility is in direct violation of submitted HACCP.**

**[CA] Maintain geoduck in display tank at 45F or below.**

**See K07M.**

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)

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**Inspector Observations:**

**Raw shell eggs observed stored over vegetables in the walk-in cooler nearest the entrance of the kitchen.**

**Raw beef observed stored directly over broccoli in the center island prep cooler.**

**Observed raw fish being prepared in the left compartment, and scallions being prepared in the right compartment of the two-compartment preparation sink near the entrance to the kitchen.**

**Maintenance tech observed welding at a stove near the duck preparation station. Sparks observed flying close to cart of ducks hanging on hooks nearby.**

**[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.**

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

**Inspector Observations:**

**Packages and boxes of meat stored directly on the floor in the walk-in freezer. Metal inserts of vegetables stored directly on the floor in the walk-in cooler nearest the entrance to the kitchen.**

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

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:**

**Middle two-door under-counter cooler at the dim sum cook-line observed inoperable. Ambient of the unit measured 73F. Unit was in active use to store potentially hazardous foods.**

**[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.**

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:**

**At the main kitchen area, knife observed stored wedged in the crack between a prep cooler and a prep table.**

**Crevice observed to have old, accumulated food buildup.**

**At the bar area, observed three cutting boards stored in the crack between two units, on a shelf that was visibly dusty/dirty.**

**At the cook-line, observed three woks stored directly on the floor underneath.**

**[CA] Equipment contacting food shall be stored in a sanitary location.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:**

**Heavy accumulation of grease on the ventilation hood screens above the cook-line.**

**One of the hood filters observed missing in the ventilation hood above the fryer station at the left-side cook-line.**

**[CA] Replace hood filter and maintain clean and in good repair to allow for the adequate ventilation of heat/grease.**

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

**Inspector Observations:**

**1. Left-side faucet of the three compartment sink has been removed. Right-side faucet is incapable of reaching the left-side compartment.**

**[CA] Reinstall the left-side faucet. Three compartment sink shall not be modified in any way, shape, or form.**

**2. At the middle of the cook-line in the dim sum area, visibly soiled rag observed wrapped around the end of the pipe where it discharges into the floor sink. Per staff, the rag has been tied to the pipe due to a leak.**

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

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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:**

**Employee personal food stored above ready-to-eat foods intended for customer consumption in the middle preparation cooler at the main kitchen area.**

**[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.**

**Performance-Based Inspection Questions**

Needs Improvement - Proper cooling methods.

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Food contact surfaces clean, sanitized.

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## Measured Observations

| Item                              | Location                                                 | Measurement       | Comments        |
|-----------------------------------|----------------------------------------------------------|-------------------|-----------------|
| high temperature sanitizing rinse | mechanical dishwasher - kitchen                          | 148.00 Fahrenheit | 148F-160F       |
| live geoduck                      | cardboard box - on ice                                   | 40.00 Fahrenheit  |                 |
| scallops                          | prep cooler - center island                              | 40.00 Fahrenheit  |                 |
| raw beef                          | prep cooler - center island                              | 39.00 Fahrenheit  |                 |
| uncanned mushrooms                | prep cooler - center island                              | 40.00 Fahrenheit  |                 |
| frozen dumplings                  | two-door under-counter freezer -<br>left - dim sum line  | 19.00 Fahrenheit  |                 |
| sliced duck                       | two-door under-counter cooler -<br>duck station          | 40.00 Fahrenheit  |                 |
| shiu mai                          | two-door under-counter cooler -<br>right - dim sum line  | 40.00 Fahrenheit  |                 |
| shrimp                            | three-door under-counter cooler -<br>raw meat prep       | 38.00 Fahrenheit  |                 |
| raw chicken                       | walk-in cooler - near kitchen<br>entrance                | 41.00 Fahrenheit  |                 |
| seaweed                           | prep cooler - center island                              | 40.00 Fahrenheit  |                 |
| pork belly                        | three-door under-counter cooler -<br>raw meat prep       | 37.00 Fahrenheit  |                 |
| ambient                           | two-door under-counter cooler -<br>middle - dim sum line | 73.00 Fahrenheit  |                 |
| hot water                         | prep sinks                                               | 120.00 Fahrenheit |                 |
| raw shell eggs                    | walk-in cooler - near kitchen<br>entrance                | 41.00 Fahrenheit  |                 |
| rice                              | rice warmers                                             | 160.00 Fahrenheit |                 |
| bean sprouts                      | prep cooler - center island                              | 40.00 Fahrenheit  |                 |
| tripe                             | three-door under-counter cooler -<br>raw meat prep       | 38.00 Fahrenheit  |                 |
| hot water                         | three compartment sink - right<br>faucet                 | 120.00 Fahrenheit |                 |
| raw fish                          | two-door under-counter cooler -<br>center island         | 39.00 Fahrenheit  |                 |
| whole fish                        | prep table - on ice                                      | 40.00 Fahrenheit  |                 |
| pork soup                         | stovetop                                                 | 204.00 Fahrenheit |                 |
| geoduck                           | shellfish display tank                                   | 48.00 Fahrenheit  |                 |
| chicken feet                      | two-door under-counter cooler -<br>duck station          | 39.00 Fahrenheit  |                 |
| raw duck                          | walk-in freezer                                          | 0.00 Fahrenheit   |                 |
| chicken feet                      | walk-in cooler - near dishwashing<br>area                | 38.00 Fahrenheit  |                 |
| noodles                           | walk-in cooler - near kitchen<br>entrance                | 40.00 Fahrenheit  |                 |
| colored beef and pork dumplings   | freezer chest - dining area                              | 11.00 Fahrenheit  |                 |
| pooled eggs                       | two-door under-counter cooler -<br>center island         | 39.00 Fahrenheit  |                 |
| chlorine sanitizer                | mechanical under-counter<br>dishwasher - bar             | 50.00 PPM         |                 |
| warm water                        | hand sinks                                               | 100.00 Fahrenheit |                 |
| roast duck                        | duck oven                                                | 178.00 Fahrenheit | final cook temp |

## Overall Comments:

***Facility has received conditional passes (yellow) during every single of the past 4 routine inspections conducted. Repeat major violations have been documented multiple times. Further non-compliance may result in further enforcement action, including but not limited to the facility owner being scheduled for an in-person office hearing and additional fines.***

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***Two or more major violations were cited during the routine inspection.***

***A follow-up inspection will be conducted in the next 1 to 5 business days to verify compliance with all of the cited major violations.***

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                   |                                  |
|--------------------------------------------------------------------------|---------------------------------------------------|----------------------------------|
| Facility<br>FA0251439 - KOI PALACE                                       | Site Address<br>768 BARBER LN, MILPITAS, CA 95035 | Inspection Date<br>06/10/2026    |
| Program<br>PR0365387 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | Owner Name<br>MAGIC CIRCLES LLC                   | Inspection Time<br>12:25 - 15:45 |

***Subsequent follow-up inspections after the first shall be billed at \$282/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.***

***The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.***

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 6/24/2026. 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 |

DAVID

Received By: David Ordaz  
Right-Hand Manager  
Signed On: June 10, 2026