

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 FA0205639 - GOLDEN PALACE		Site Address 1146 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 03/11/2026
Program PR0307801 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name S & W FOOD SERVICE, INC	Inspection Time 12:15 - 13:15
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By QIJING WU	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/09/2026

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

Compliance of this violation has been verified on: 03/11/2026

Minor Violations

Cited On: 03/09/2026

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

Compliance of this violation has been verified on: 03/11/2026

Cited On: 03/09/2026

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, 114125(b), 114141

Compliance of this violation has been verified on: 03/11/2026

Cited On: 03/09/2026

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 03/11/2026

Cited On: 03/09/2026

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)

Compliance of this violation has been verified on: 03/11/2026

Cited On: 03/09/2026

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

Compliance of this violation has been verified on: 03/11/2026

Cited On: 03/09/2026

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Compliance of this violation has been verified on: 03/11/2026

Cited On: 03/09/2026

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

Compliance of this violation has been verified on: 03/11/2026

Cited On: 03/09/2026

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

Compliance of this violation has been verified on: 03/11/2026

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Cited On: 03/09/2026

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

Compliance of this violation has been verified on: 03/11/2026

Cited On: 03/09/2026

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

This violation found not in compliance on 03/11/2026. See details below.

Measured Observations

N/A

Overall Comments:

Follow-up inspection for improper holding temperatures, improper cooling, and cleaning of non-food contact surfaces and flooring.

Observed multiple violations from the previous inspection were corrected including the following:

K07M - Improper holding temperatures

- Observed all potentially hazardous foods maintained by proper holding temperatures.

K09 - Improper cooling methods

- No improper cooling occurring during time of inspection.

- Continue to maintain cooling foods in smaller portions and separated in shallow containers to allow for adequate ventilation of heat.

K14 - Food contact surfaces cleaned and sanitized

- Measured chlorine sanitizer in the warewash machine at 50 PPM.

- Observed ice machine inner panel has been cleaned and sanitized.

K23 - Cockroach activity/vermin & K44 - Vermin-proofing

- Observed areas previously noted to have cockroach droppings/debris have been sealed.

- Continue to seal all cracks and crevices to prevent possible harborage of vermin.

K30 - Food properly stored

- Observed all food and food containers stored at least 6" off the floor on approved shelving.

K33 - Non-food contact surfaces clean and sanitized

- Observed new storage racks installed in the walk-in refrigerator

- Observed storage racks have been cleaned and sanitized

K40 - Wiping cloths properly stored

- Observed wiping cloths are stored in sanitizer buckets with chlorine sanitizer measured at 100 PPM.

The following violations have not been corrected:

K45 - Cleaning and maintenance of floors, walls, ceilings

- Noted cleaning of the kitchen and prep areas occurred.

- Observed water leaking from the wok station onto the flooring in the area.

- Observed old debris remaining underneath the wok station.

- Continue to clean and maintain facility floors to prevent possible harborage of vermin.

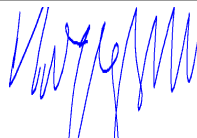
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **3/25/2026**. 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: QIJING WU
MANAGER
Signed On: March 11, 2026