

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

- No Signature



OFFICIAL INSPECTION REPORT

Facility FA0203286 - CHINA PALACE		Site Address 65 W MAIN AV, MORGAN HILL, CA 95037	Inspection Date 07/24/2026
Program PR0305372 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name CHINA PALACE RESTAURAN	Inspection Time 15:00 - 16:00
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By THOMAS JAU	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/21/2026

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

Compliance of this violation has been verified on: 07/24/2026

Cited On: 07/21/2026

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

Compliance of this violation has been verified on: 07/24/2026

Cited On: 07/21/2026

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Compliance of this violation has been verified on: 07/24/2026

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow-up inspection; major violations corrected. Facility still must cease and desist using the following unapproved equipment: 2 flat top grills, 1 table top grill, 1 electric warmer table. Facility must submit to Plan Check 7/28/2026 for the unapproved equipment and for a prep sink installation. Facility will wash and prep meat and vegetables at an approved sister restaurant within the County (Mariscos San Blas at 1201 E Julian St San Jose).

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 **8/7/2026**. 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