

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 02/19/2025		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 66 </div>		
Program PR0307801 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name S & W FOOD SERVICE, INC		Inspection Time 12:40 - 15:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ZIYUAN WAN				FSC QIJING WU 08/31/2027

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			N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	X			
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						
K14	Food contact surfaces clean, sanitized			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		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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
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		X
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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		X
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

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

Inspector Observations: In the kitchen area, measured a container of bean sprouts at 60F, platters of cooked lobster at 65F, and a container of chicken broth at 95F. Per operator, bean sprouts stored on the counter-top for an hour, platters of cooked lobster stored on the counter-top for 1.5 hours, and chicken broth stored for about 2 hours. By the 3 compartment sink, in the hot holding unit, measured baked bbq pork pastry at 110F. Per operator, baked bbq pork pastry prepared 1.5 hours prior and is served only between 10:30 and 14:30. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above to prevent bacterial growth. [SA] Operator moved bean sprouts, and cooked lobster to nearby refrigeration to facilitate proper holding temperatures. Chicken broth was placed on the stove-top and reheated to 165F. Baked bbq pork pastry to be served by 14:30, for a total of 4 hours from when removed from temperature control or discard.

Follow-up By
02/24/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: In the kitchen area, measured hot water at the 3 compartment sink at 59F, and hot water at the handwash sink at 60F. [CA] Ensure hot water is provided at all warewash, prep, and mop sinks at 120F. Provide hot water at handwash stations between 100F and 108F. [SA] Operator turned hot water heater back on. Remeasured hot water at the 3 compartment sink at 102F. Operator was informed to maintain hot water at least 120F at the 3 compartment sink.

Follow-up By
02/24/2025

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee attempting to switch tasks after emptying floor sink stainer without washing hands at the handwash station. [CA] Ensure hands are properly cleaned at the handwash station using warm water, hand soap, and paper towels. [COS] Employee instructed to wash hands at the handwash station.

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

Inspector Observations: In the kitchen area, measured cooked duck and cooked pork belly cooling on hanging hooks at 75F and 68F respectively. Per operator cooked duck and pork belly prepared an hour prior. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: by adding ice; in an ice bath; in shallow containers; separated into smaller portions; and/or using rapid cooling technology. [SA] Operator moved cooked duck and cooked pork belly to nearby walk-in freezer to facilitate proper cooling.

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

Inspector Observations: At the warewash machine, measured chlorine sanitizer at 25 PPM. [CA] Ensure chlorine sanitizer is provided at 50 PPM at the warewash machine to allow for proper cleaning and sanitizing of utensils and equipment.

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

Inspector Observations: In the water heater closet, observed rodent droppings on the floor. At the kitchen area, on the shelving installed to the right of the employee restroom, observed accumulation of cockroach droppings between the door trim and the stainless steel shelf. [CA] Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent possible harborage. Contact pest control to provide service as necessary.

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

Inspector Observations: In the kitchen area, observed accumulation of food debris on and around shelving, and refrigerator door handles. [CA] Ensure non-food contact surfaces are frequently cleaned and sanitized to prevent possible cross-contamination.

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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: *In the back prep room, observed the use of cardboard to line shelving, line the area between wooden tabletop and stainless steel prep table In the kitchen area, observed the use of cardboard to prop up broken table legs. [CA] Ensure only approved materials and equipment are used within the facility. Discontinue use of cardboard within the facility to prevent possible harborage of vermin.*

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

Inspector Observations: *In the kitchen area, around the cookline, and underneath the warewash area, observed accumulation of food debris and standing water. In the employee service area, observed accumulation of food debris and standing water. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
cooked ground pork	4 door undercounter refrigerator (insert prep line)	37.00 Fahrenheit	
ha gow (shrimp dumpling)	4 door undercounter refrigerator	35.00 Fahrenheit	
cooked duck	hanging hooks	75.00 Fahrenheit	
cooked lobster	counter-top	65.00 Fahrenheit	
raw chicken	4 door undercounter refrigerator (insert prep line)	37.00 Fahrenheit	
scallop	4 door undercounter refrigerator (insert prep top)	41.00 Fahrenheit	
hot water	handwash sink	60.00 Fahrenheit	
lotus leaf rice	4 door undercounter refrigerator	41.00 Fahrenheit	
chicken broth	counter-top	95.00 Fahrenheit	
siu mai (pork and shrimp dumpling)	counter-top	37.00 Fahrenheit	
cooked pork belly	hanging hooks	68.00 Fahrenheit	
cooked eggplant	counter-top	180.00 Fahrenheit	
raw fish	4 door undercounter refrigerator (insert prep top)	41.00 Fahrenheit	
bean sprouts	counter-top	60.00 Fahrenheit	
hot water	3 compartment sink	59.00 Fahrenheit	
chlorine sanitizer	warewash machine	25.00 PPM	
baked bbq pork pastry	hot holding unit	110.00 Fahrenheit	

Overall Comments:

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 **3/5/2025**. 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: ZIYUAN WAN
OWNER
Signed On: February 19, 2025