

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 FA0203286 - CHINA PALACE		Site Address 65 W MAIN AV, MORGAN HILL, CA 95037		Inspection Date 07/09/2025		Placard Color & Score YELLOW 64		
Program PR0305372 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHINA PALACE RESTAURAN		Inspection Time 14:30 - 16:45			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By JOSE VENTURA				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						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			
K06	Adequate handwash facilities supplied, accessible		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		
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						
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		

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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: *Observed employee switch from handling raw chicken to container of cooked noodles, back to raw chicken prep without washing hands (only changing gloves. When instructed to wash hands, employee rinsed hands in 3 comp sink without soap and did not use paper towels to dry. [CA] When changing tasks that can cause contamination, employees must wash hands with soap and warm water for a minimum of 20 seconds and dry with a single use paper towel. [COS] PIC had staff properly wash hands.*

Follow-up By 07/15/2025

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

Inspector Observations: *The only handwash station in the kitchen did not have paper towels in the dispenser. Also, the handwash sink has a major leak underneath the basin when the sink is turned on. [CA] Refill paper towel dispenser with single use paper towels and repair leak as soon as possible. [SA] PIC provided a roll of paper towels as a temporary solution and will have staff use the 3 comp sink for handwashing until the handwash sink can be repaired. Staff must clean and sanitize the three compartment sink PRIOR to manually warewashing dishes.*

Follow-up By 07/15/2025

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

Inspector Observations: *Observed potentially hazardous foods that measured in the temperature danger zone located on a food prep surface (raw chicken 59F, noodles 52F, cooked chicken 69F) and in the food prep cold hold unit by the rice cooker (tofu 48, cooked chicken 48F). Per staff, the raw chicken and noodles have only been out for 30 minutes. The cooked chicken has been out for 5 hours. The tofu and cooked chicken in the prep unit have been in the unit for 2 hours. [CA] Ensure PHFs are properly cold holding at 41F or below OR hot holding at 135F or above. Discontinue leaving food out unless diligently preparing the food. Repair, adjust or replace food prep units that are not working properly. [SA/COS] PIC had staff finish preparing the raw chicken, had staff put the noodles back into the walk-in cooler, and discarded the cooked chicken that had been out for 5 hours. The PIC time marked the tofu and cooked chicken in the food prep unit for 2 more hours and will discard at the end of 2 hours.*

Follow-up By 07/15/2025

Minor Violations

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

Inspector Observations: *Facility did not have Food Safety Certificate available for review. [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.*

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

Inspector Observations: *Observed dried rodent droppings in outside storage shed with the walk-in freezer. [CA] Discontinue using outside walk-in freezer.*

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

Inspector Observations: *Observed cooking equipment positioned outside of the hood's overhang. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.*

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

Inspector Observations: *Observed soiled wiping cloths on food prep surfaces. [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

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Inspector Observations: Major leak at handwash station. [CA] Repair leak asap and maintain in good condition.

Cold valve on food prep sink is missing. [CA] Replace valve.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
raw chicken	food prep surface	59.00 Fahrenheit	
chicken	food prep surface	69.00 Fahrenheit	
chicken	walk-in freezer	28.00 Fahrenheit	
shrimp	food prep cold hold	39.00 Fahrenheit	
tofu	food prep cold hold	48.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
chicken	food prep cold hold	48.00 Fahrenheit	
chicken	walk-in cooler	42.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
noodles	food prep surface	52.00 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 7/23/2025. 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.

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: Jose Ventura
Manager
Signed On: July 09, 2025