

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 FA0230819 - IMPERIAL TREASURE		Site Address 151 S CALIFORNIA AV E, PALO ALTO, CA 94306		Inspection Date 10/09/2025		Placard Color & Score RED 48		
Program PR0330912 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PALO ALTO CUISNE INC		Inspection Time 13:00 - 16:00			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By STANLEY WANG (ON PHONE), JOHN				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						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						S
K05	Hands clean, properly washed; gloves used properly			X				N
K06	Adequate handwash facilities supplied, accessible		X		X			N
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					N

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	X	
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	X	
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	X	
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	X	
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		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: Hand wash sink near walk in cooler is obstructed with food boxes in the front and a container in the sink.

Hand wash sink near three compartment sink is partially blocked with a pot, rice storage container and a new unit for duck. Paper towel roll is stuck in the dispenser.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. Provide single use paper towels in dispenser at all times.

[COS] Hand wash sinks made available and paper towels provided.

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

Inspector Observations: Measured raw meat (pork, chicken and beef) at 42F in top insert prep unit.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Per PIC, all the meat was cut and prepared 30 minutes ago and will be used or discarded at the end of lunch shift.

Tofu, bean sprouts measured at 45F in single door refrigerator. Per PIC, both items were stored at prep area for use and put back inside the unit 30 minutes ago.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep.

Ambient temperature of the unit is above 50F. Measured duck at 54F hanging in duck drying refrigerator unit.

Ambient temperature of the unit is above 50F.

Per PIC, duck was boiled in water at 11 AM and stored in the unit.

Discontinue using this unit to dry/cool duck.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC moved the duck to walk in cooler so it cool downs to 41F.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas:

Multiple rodent droppings in corner next to deep fryer and refrigerator, under cook line

Sticky traps and snap traps throughout the kitchen

Pest control report dates 10/8/25 indicates major rodent activity with sanitation issues.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Monica Huato

4. Notification: The person in charge during inspection, Stanley, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

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

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Inspector Observations: *Lack of food manager certificate and food handler cards in the facility.*

[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.*

Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: *Chef using phone with gloves while working at cook line station. When manager told chef to wash hands, chef washed hands with gloves on in three compartment sink at front area.*

[CA] *Properly wash hands with soap, warm water and dry using single use paper towels as required. Single use gloves cannot be rewashed.*

[COS] *Chef removed gloves and wash hands at hand wash sink.*

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, 14125(b), 114141

Inspector Observations: *Measured chlorine at 0 ppm in dish machine. No active warewashing at the time of the inspection. Use manual warewashing with chlorine sanitizer until dish machine is repaired.*

[CA] *Maintain chlorine in mechanical warewash machine at 50 PPM.*

Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Hot water measured at 112F at three compartment sink.*

[CA] *Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.*

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

Inspector Observations: *Observed food boxes and containers stored directly on the floor throughout the facility.*

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

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

Inspector Observations: *Accumulation of grease and other debris on pipes under warewash area, poles and pipes in around cookline area.*

[CA] *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Lack of chlorine test strips in the facility.*

[CA] *Provide chlorine test strips.*

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

Inspector Observations: *Accumulation of grease on filters and panels around the hood.*

[CA] *Clean mechanical exhaust hood and/or filters of grease accumulation.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Lack of thermometers in refrigerator unit.*

[CA] *A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

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

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Inspector Observations: *Observed a gap under back door. Open hole on floor in small storage room for chemicals near walk in cooler.*

Few small floor areas in the kitchen are open with metal covers. Per PIC, there was a potential leak in the basement so the areas are to check piping. Ensure these are not where rodents are entering the facility from.

[CA] *Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.*

Back door of the facility propped open.

[CA] *Keep back door closed at all times to prevent the entrance and 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: *Accumulation of grease and other food debris on floors and under equipment throughout the facility.*

Observed standing water and food debris under warewash area.

[CA] *Clean the floors and walls and maintain facility in good condition.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Observed new equipment (double door dryer for duck) in the facility.*

[CA] *Discontinue using the new equipment. Obtain approvals from plan check prior to using the equipment.*

A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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

Measured Observations

Item	Location	Measurement	Comments
Water	Hand wash sink	100.00 Fahrenheit	
Duck	Drying Refrigerator unit	54.00 Fahrenheit	Per PIC, duck was stored in the unit at 11 AM. Duck moved to walk in cooler.
Hot water	Three compartment sink	120.00 Fahrenheit	
Chlorine	Dish machine	0.00 PPM	
Ambient	Chest freezer behind walk in cooler	10.00 Fahrenheit	
Cooked meat	Walk in cooler	41.00 Fahrenheit	
Cooked vegetables	Two door refrigerator near fryers	41.00 Fahrenheit	
Tofu, bean sprouts	Single door refrigerator	45.00 Fahrenheit	
Raw meat (pork, beef, chicken)	Top insert prep refrigerator	42.00 Fahrenheit	42-44F, PIC will only use the PHFs during lunch shift and discard any leftovers.
Spring rolls	3 door freezer	12.00 Fahrenheit	
Pork	Under counter prep unit refrigerator	39.00 Fahrenheit	
Cooked duck	Two door refrigerator near fryers	64.00 Fahrenheit	cooling
Fried shrimp	Two door refrigerator 1 near fryers	41.00 Fahrenheit	

Overall Comments:

CO0158097

Facility is hereby closed due to evidence of rodent infestation. Cease and desist all operations.

- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.

- Clean and sanitize the affected areas and equipment.

- Dispose of all food items that have been adulterated/contaminated.

- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior

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doors closed; screen openable windows.

- Eliminate food and water sources inside and outside the facility.

- Properly store items at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).

Please note that pest control treatments for rodents may require a sufficient amount of contact time for these to be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.

Food facility shall remain closed and complete the following requirements before reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Contact district specialist Sukhreet Kaur at (408) 918-3460 or sukhreet.kaur@deh.sccgov.org to schedule re inspection once the above requirements are completed.

- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645, minimum two hours, during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit

CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/23/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Stanley Wang
Manager
Signed On: October 09, 2025