

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 03/26/2026
Program PR0307801 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name S & W FOOD SERVICE, INC	Inspection Time 15:00 - 15:20
Inspected By KAYA ALASSFAR	Inspection Type LIMITED INSPECTION	Consent By NILES	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Inside prep refrigerator: black bean sauce held for more than 4 hours measured at 78F.

[CA] Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

[COS] employee VC&D the bean sauce.

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: In the walk in, observed a container of sauce with heavy accumulation of mold like substance on the cover and in the inside.

[CA] Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

[COS] Employee discarded the food.

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

Inspector Observations: In the kitchen area: Old cockroach dropping on shelves above the restroom door.

In the dry storage room : Old rodent droppings on the floor below shelves.

Multiple house flies by the kitchen back door.

[CA] Facility shall be kept free of vermin. Clean and sanitize area of old droppings, seal all cracks and crevices to prevent possible infestation.

Note : Facility is currently serviced monthly, pest report was provided for review.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
shrimp stuffed eggplant	walk in	39.00 Fahrenheit	
raw meat	walk in	40.00 Fahrenheit	
ambient	freezer	12.00 Fahrenheit	
black bean sauce	prep refrigerator (cookline)	78.00 Fahrenheit	vc&d
tofu	walk in	39.00 Fahrenheit	
sauce	walk in	39.00 Fahrenheit	vc&d due to adulteration
water	3-comp sink	119.00 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 **4/9/2026**. 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
PARTNER`

Signed On: March 26, 2026