

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 03/09/2026		Placard Color & Score GREEN 69		
Program PR0307801 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name S & W FOOD SERVICE, INC		Inspection Time 13:35 - 15:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By QIJING WU				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						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			N
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				N
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	X	
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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	
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 improper holding temperatures in the following areas:*

- 1. At the bbq roasting area, measured raw duck at 53F. Per operator, raw duck stored for about 2.5 hours.*
- 2. In the insert top for the 4 door insert prep unit, observed various potentially hazardous foods stored between 46F and 52F including marinated chicken, scallops, and canned mushrooms. Per operator, potentially hazardous foods stored for 2 hours.*
- 3. In the walk-in refrigerator (previously stored on a shelf in the kitchen area), measured cooked lobster at 65F. Per operator, cooked lobster stored for about 2.5 hours.*

Follow-up By
03/12/2026

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

[SA] *Operator moved raw duck to walk-in refrigerator to facilitate proper holding temperatures. Cooked lobster kept in walk-in refrigerator to facilitate proper holding temperatures. Operator added ice to potentially hazardous foods in the insert top of the 4 door insert prep unit to facilitate proper holding temperatures.*

Minor Violations

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

Inspector Observations: *On shelving, observed two plastic wrap covered trays of cooked pork belly cooling at 99F. Per operator, cooked pork belly prepared an hour prior.*

[CA] *Ensure potentially hazardous foods are RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Ensure all potentially hazardous foods are left uncovered when cooling to allow for ventilation of heat.*

[SA] *Operator removed plastic wrap from trays of cooked pork belly to allow for 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, 14125(b), 114141

Inspector Observations: *At the warewash machine, measured chlorine sanitizer at less than 50 PPM.*

[CA] *Ensure chlorine sanitizer is maintained at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment.*

At the ice machine, observed mold-like accumulation in the inner panel.

[CA] *Ensure interior of the ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).*

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

Inspector Observations: *In the kitchen area, at the shelving installed to the right of the employee restroom, observed accumulation of cockroach droppings between the door trim and the stainless steel shelf. At the warewash/prep area, on shelving installed above the area, observed cockroach droppings around brackets and on the wall behind the shelves.*

[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.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

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Inspector Observations: *In the walk-in refrigerator, observed roast duck hanging next to dirty shelving. Observed shelving in the area around hanging duck is rusted with accumulation of debris.*

[CA] Ensure food is stored in a manner that prevents contamination. Discontinue storage of duck in a manner that may cause contamination. Clean and maintain areas where food is stored to prevent possible contamination.

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

Inspector Observations: *Observed containers of food stored on the floor in the walk-in refrigerator and in the kitchen area.*

[CA] Ensure all food is stored at least 6" off the floor on approved shelving.

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

Inspector Observations: *In the walk-in refrigerator, observed heavy accumulation of debris and rust on shelving. Observed food items stored in close proximity of unclean surfaces.*

[CA] Ensure all non-food contact surfaces are frequently cleaned and sanitized to prevent possible cross contamination of food items stored.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *In the kitchen area, in dry food containers, observed the use of bowls as scoops, with the sides and bottom of bowls in direct contact with food.*

[CA] Ensure scoops with handles are used for scooping dry food. Scoops stored in dry food containers shall be stored with the handle facing away from food to prevent possible contamination.

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

Inspector Observations: *Observed used wiping cloths stored on kitchen counter-tops.*

[CA] Ensure all used wiping cloths are stored in a sanitizer bucket with applicable sanitizer such as 100 PPM chlorine sanitizer OR 200 PPM quaternary ammonium sanitizer.

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

Inspector Observations: *Observed cracks and crevices along the edges of shelving between the wall and shelf.*

[CA] Ensure all cracks, crevices, holes, and gaps are sealed to prevent 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, observed food debris and standing water throughout the entire flooring. In the kitchen area, underneath the cookline and in the cooking areas, observed heavy accumulation of food debris and standing water.*

Follow-up By
03/12/2026

[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 - Proper cooling methods.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
raw duck	counter-top	53.00 Fahrenheit	
stuffed mushroom	4 door undercounter refrigerator	39.00 Fahrenheit	
raw chicken	walk-in refrigerator	41.00 Fahrenheit	
bean sprouts	walk-in refrigerator	41.00 Fahrenheit	
mango pudding	sliding 2 door reach in refrigerator	39.00 Fahrenheit	
stuffed eggplant	4 door undercounter refrigerator	40.00 Fahrenheit	
potentially hazardous foods	4 door insert prep unit	52.00 Fahrenheit	Measured between 46F and 52F.
pork bun	4 door undercounter refrigerator (dim sum prep area)	38.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
roasted duck	walk-in refrigerator	68.00 Fahrenheit	cooling
dumplings	4 door undercounter refrigerator (dim sum prep area)	37.00 Fahrenheit	
chlorine sanitizer	warewash machine	25.00 PPM	Measured between 25 and 50 PPM.
clams	walk-in refrigerator	41.00 Fahrenheit	
cooked lobster	walk-in refrigerator	65.00 Fahrenheit	
cooked pork belly	4 door undercounter refrigerator	68.00 Fahrenheit	cooling
hot water	handwash sink	100.00 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 **3/23/2026**. 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



Received By: QIJING WU
MANAGER
Signed On: March 09, 2026