

# 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 02/24/2025
Program PR0307801 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name S & W FOOD SERVICE, INC	Inspection Time 10:35 - 11:35
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By QIJING WU

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 02/19/2025

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

**Compliance of this violation has been verified on: 02/24/2025**

Cited On: 02/19/2025

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

**Compliance of this violation has been verified on: 02/24/2025**

#### Minor Violations

Cited On: 02/19/2025

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

**Compliance of this violation has been verified on: 02/24/2025**

Cited On: 02/19/2025

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

**Compliance of this violation has been verified on: 02/24/2025**

Cited On: 02/19/2025

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

**This violation found not in compliance on 02/24/2025. See details below.**

Cited On: 02/19/2025

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

**Compliance of this violation has been verified on: 02/24/2025**

Cited On: 02/19/2025

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

**Compliance of this violation has been verified on: 02/24/2025**

Cited On: 02/19/2025

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

**This violation found not in compliance on 02/24/2025. See details below.**

Cited On: 02/19/2025

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

# OFFICIAL INSPECTION REPORT

Facility FA0205639 - GOLDEN PALACE	Site Address 1146 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 02/24/2025
Program PR0307801 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name S & W FOOD SERVICE, INC	Inspection Time 10:35 - 11:35

***This violation found not in compliance on 02/24/2025. See details below.***

## Measured Observations

N/A

## Overall Comments:

*Follow-up inspection for conditional pass due to improper holding temperatures and inadequate hot water.*

*The following MAJOR violations have been corrected:*

### ***K21M - Hot Water Temperatures***

- Measured hot water from the 3 compartment sink at 120F. Hot water was moving intermittently between 119F and 120F.*
- Discussed with operator to increase hot water temperature levels to provide an adequate supply of hot water at 120F.*

### ***K07M - Improper Holding Temperatures***

- Measured potentially hazardous foods at 41F and below in the walk-in refrigerator and refrigeration units.*
- Observed a time label/procedural label has been placed at the hot holding unit for baked/fried items to be stored and used daily between 10:30am and 2:30pm.*

*The following violations have not been corrected:*

### ***K14 - Inadequate Sanitizer Maintained***

- Measured chlorine sanitizer at the warewash machine has not been corrected and continues to be supplied at 25 PPM.*
- Provide chlorine sanitizer at 50 PPM to allow for adequate cleaning and sanitizing of utensils and equipment.*

### ***K35 - Unapproved materials/equipment***

- Observed cardboard stored underneath wooden prep table has not been removed. Replace with approved durable and easily cleanable materials.*

### ***K45 - Floors, Walls, Ceilings***

- Noted cracks and crevices have not been sealed. Seal all cracks and crevices to prevent harborage of vermin.*

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 **3/10/2025**. 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: QIJING WU  
OWNER  
Signed On: February 24, 2025