

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 04/28/2026
Program PR0330912 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name PALO ALTO CUISNE INC	Inspection Time 12:10 - 13:50
Inspected By JOSHUA LUCES	Inspection Type FOLLOW-UP INSPECTION	Consent By STANLEY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/27/2026

K05 - 8 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: 04/28/2026

Cited On: 04/27/2026

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

Compliance of this violation has been verified on: 04/28/2026

Cited On: 04/27/2026

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

Compliance of this violation has been verified on: 04/28/2026

Cited On: 04/27/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 04/28/2026

Cited On: 04/27/2026

K14 - 8 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

Compliance of this violation has been verified on: 04/28/2026

Cited On: 04/27/2026

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 04/28/2026

Cited On: 04/27/2026

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

Compliance of this violation has been verified on: 04/28/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
GROUND PORK	COLD TOP COOLER	38.00 Fahrenheit	
RAW PORK	COLD TOP COOLER	39.00 Fahrenheit	
COOKED PORK	COLD TOP COOLER	38.00 Fahrenheit	
RAW CHICKEN	COLD TOP COOLER	40.00 Fahrenheit	

Overall Comments:

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A follow-up inspection was requested on this date by the manager Stanley following the closure of this facility due to a rodent infestation and wastewater discharge:

On this date, the following major violations were observed corrected:

Closure conditions abated:

K23 No rodents, insects, birds, or animals:

- The self-inspection checklist was received signed and completed***
- A pest control service receipt was provided by Banner Pest service indicating no rodent activity was observed for the 4/28/26 service. Overall rodent activity, entry points, and traps did not indicate rodent activity on the pest control report***
- No additional points of entry were noted***
- During this visit, no further evidence of rodent activity was observed***
- Affected areas appear to be clean and were sanitized per the PIC***

K22 Sewage and wastewater properly disposed:

- The clogged floor sink below the servers station was observed able to drain. According to the PIC, the drain was snaked to clear the line. Other sinks in the facility were run and no additional evidence of wastewater back up was observed at this time***
- Affected areas of the floor appear to be clean and were sanitized per the PIC***

Violations verified to be in continued compliance:

K05 Hands clean, properly washed; gloves used properly:

- Observed food workers washing hands with appropriate procedure between tasks, including between garbage handling and food preparation, unprompted by the specialist***

K06 Adequate handwash facilities supplied, accessible:

- All handwashing facilities were observed accessible and with adequate supplies; Locations: Front bar, near warewashing, near back preparation/walk in cooler, restrooms***

K07 Proper hot and cold holding temperatures:

- Food in cold top inserts were measured in compliance and were observed stocked below the fill line. See measured observations***

K13 Food in good condition, safe, unadulterated

- Food in the walk in cooler was observed re-arranged so that raw duck and other raw foods are stored on separate shelves from vegetables and RTE foods in the walk in cooler to prevent cross contamination***

K14 Food contact surfaces clean, sanitized

- The low temperature dishmachine had not been repaired and still cannot provide the required sanitizer concentration, but this unit was not in use at the time of inspection***
- A food worker set up the three compartment sink to wash rinse and sanitize with 100 ppm chlorine unprompted by the specialist prior to the restart of operation***
- The food worker was able to correctly verify and test the sanitizer concentration at this time***

The major violations resulting in closure of the facility have been abated. Facility okay to operate.

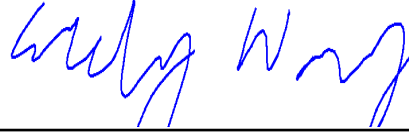
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **5/12/2026**. 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: STANLEY WANG
MANAGER

Signed On: April 28, 2026