

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 10/08/2024		Placard Color & Score <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">66</div>		
Program PR0307801 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name S & W FOOD SERVICE, INC		Inspection Time 13:55 - 15:45			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By PHOEBE (M)				FSC Qijing Wu 8/31/27

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						
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			
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	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	X	
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		
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	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
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: Major:

1. Measured the following PHFs holding between 50F - 112F at cooks line counter/rack for less than 4 hours: raw shrimp, minced pork, shrimp and chives dumplin, cooked pork and raw chicken.
2. Measured container of bean sprouts holding at 66F near walk-in-cooler.
3. Measured the following PHFs holding between 50F - 53 in cold prep table at cooks line (right side): cubed beef, scallop and beef.
Per operator, PHFs made and prep for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F or hot held at or above 135. [COS] Operator directed to add ice to PHFs. [SA] Operator opted to use time as a public health control (TPHC).

Minor:

Measured the following PHFs holding between 45F - 49F in 4 door reach in (M) at cooks line: pork, chicken, raw shrimp, tofu and fried pork. Per operator, PHFs placed in unit for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

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

Inspector Observations: Observed container of noodles and soup cooling in walk-in-cooler. Observed plastic wrap covering beef herbal soup and noodles covered by lids. Per operator, PHFs made less than 4 hours. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid 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: Measured chlorine concentration less than 50ppm at dish machine. Observed sanitizer bin for dish machine almost empty. Per operator there were no other replacement of chlorine sanitizer bottle. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [COS] Operator directed to set up chlorine sanitizer at 3 compartment sink.

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

Inspector Observations: Measured hot water holding at 118F at warewash sink. [CA] Provide an adequate, pressurized, potable supply of hot water to be held at 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.

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

Inspector Observations: Found several flies throughout food facility. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed a container of meat thawing in middle compartment sink of warewash sink. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process. [COS] Facility has a 2-compartment sink where all food prep shall occur. Operator directed to redirect thawing of meat to 3rd compartment sink after cleaning due to need of warewash sink for sanitizing purposes.

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: *Found cloth linen used throughout food facility to cover food items in walk-in-cooler to food in prep station. [CA] Discontinue using cloth linen, use approved food grade covers.*

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

Inspector Observations: *Found containers of food stored on floor in walk-in-cooler/freezer. [CA] Food shall be stored a minimum of 6 inches off floor.*

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

Inspector Observations: *Found wall and ceiling panels at cooks line and in walk-in-cooler with accumulated black substance, dust and debris. [CA] Routinely clean.*

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

Inspector Observations: *Found several wiping cloths sitting on counter top at cooks line. [CA] When not in use, store wiping cloth in sani buckets.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *1. Found a leaking faucet at 2-compartment sink when water knob is on.
2. Found leaking drain line under 2-compartment sink (right side).
[CA] Secure leak.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Found toilet tissue stored outside of mounted dispenser in employee restroom. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
shrimp	4 door reach in (M)	47.00 Fahrenheit	
chicken	walk-in-freezer	32.00 Fahrenheit	
pork	4 door reach in (M)	46.00 Fahrenheit	
steam shrimp dumplin	steamer	148.00 Fahrenheit	
beef	6 door cold top (R)	50.00 Fahrenheit	for less than 4 hours. COS-add ice
minced pork	counter @ cooks line	56.00 Fahrenheit	for less than 4 hours. SA-discard after 4 hours.
fried pork	4 door reach in (M)	49.00 Fahrenheit	
house fried rice/combo fried rice	stove	166.00 Fahrenheit	
bean sprouts	counter	66.00 Fahrenheit	for less than 4 hours. COS-add ice
pork	walk-in-freezer	29.00 Fahrenheit	
shrimp dumplin (hargaw)	counter	146.00 Fahrenheit	
raw meat	walk-in	41.00 Fahrenheit	
chicken	6 door reach in (R)	46.00 Fahrenheit	
duck	walk-in	41.00 Fahrenheit	
pork	6 door reach in (R)	46.00 Fahrenheit	
pork and shrimp dumplin (siu mai)	walk-in-freezer	29.00 Fahrenheit	
pork and shrimp dumplin (siu mai)	steamer	146.00 Fahrenheit	
cooked pork	counter @ cooks line	112.00 Fahrenheit	for less than 4 hours. SA- discard after 4 hours.
har kaw	counter	32.00 Fahrenheit	
raw shrimp	counter @ cooks line	66.00 Fahrenheit	for less than 4 hours. SA-discard after 4 hours.
house fried rice	stove top	168.00 Fahrenheit	
warm water	handsink (prep, 3RR)	100.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	less than. [SA] Set up chlorine sanitizer at warewash sink.
lung	walk-in	41.00 Fahrenheit	
beef herbal soup	walk-in	56.00 Fahrenheit	process of cooling
tofu	4 door reach in (M)	46.00 Fahrenheit	
cubed beef	6 door cold top (R)	50.00 Fahrenheit	for less than 4 hours. COS-add ice
shrimp	counter @ counter	50.00 Fahrenheit	for less than 4 hours. SA-discard after 4 hours.
beef herbal soup	walk-in	41.00 Fahrenheit	
rice	prep room	128.00 Fahrenheit	process of prep lotus leaf
cooked shrimp	4 door reach in freezer (L)	36.00 Fahrenheit	
white rice	rice cooker	164.00 Fahrenheit	
broth	walk-in	41.00 Fahrenheit	
hot water	warewash/2-comp	120.00 Fahrenheit	
scallop	6 door cold top (R)	53.00 Fahrenheit	for less than 4 hours. COS-add ice
tripe	walk-in	41.00 Fahrenheit	
shrimp	6 door reach in (R)	47.00 Fahrenheit	
ambient	6 door reach in (R)	41.00 Fahrenheit	
shrimp dumplin (har kaw)	steamer	156.00 Fahrenheit	
roasted duck	hanging rack	106.00 Fahrenheit	process of prep
shrimp dumpin (hargaw)	2 door upright freezer	32.00 Fahrenheit	
shrimp and chive dumplin	steamer	117.00 Fahrenheit	process of cooking
pork	4 door reach in freezer (L)	36.00 Fahrenheit	
chicken	6 door cold top (R)	51.00 Fahrenheit	for less than 4 hours. COS-add ice
shrimp & chives	counter	100.00 Fahrenheit	for less than 4 hours. SA- discard after 4 hours.
noodles	walk-in	57.00 Fahrenheit	process of cooling
shrimp	walk-in-freezer	27.00 Fahrenheit	

Overall Comments:

Note: Discussed time as a public health control (TPHC) and cooling procedure with operator. Provided TPHC handout. Operator may opted to use TPHC.

Inspection conducted in conjunction to CO0155492.

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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 **10/22/2024**. 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: Phoebe Wu
Manager
Signed On: October 08, 2024