



INSPECTION REPORT

Facility Name: KOPPALACE RESTAURANT		Program Identifier:		Inspection Date: 07/01/2021		FACILITY STATUS
Address: 365 GELLERT BLVD		City/Zip: DALY CITY, 94015		Suggested Re-Inspection Date: 07/07/2021		
Owner/Permitee: NG, WILLY & TAK MAN		Person in Charge:		Phone #: 6509929000		CONDITIONAL PASS
E-mail Address: tonyjiang516@gmail.com		Time In:		Time Out:		
Certified Food Manager:		Exam Provider:		Date Expired:		RED
Program Record ID: (PR,SR,CO): PR0025318		PE: 1516		Service: 001		
				Inspection Type: NONE		

A \$198.00 (1hour minimum) fee will be charged for verified complaints, to reopen facilities ordered closed, or when violations noted during inspection are not corrected prior to reinspection. Any or all violations may be posted at the Environmental Health web site.

IN=In compliance N/A=Not applicable N/O=Not observed COS=Corrected on-site OUT=Items not in compliance Maj=Major violation Min=Minor violation											
CRITICAL RISK FACTORS The following pose a threat to public health and must be corrected immediately.					GOOD RETAIL PRACTICES Preventive measures that can reduce food borne illness.						
					SUPERVISION						
EMPLOYEE KNOWLEDGE/HEALTH & HYGIENE	IN	MAJ	MIN	COS	NO	NA	IN	OUT	COS	NO	NA
1a Demonstration of knowledge	x						24 Person in charge present and performs duties	x			
1b Original food safety certification and food handler cards; valid, available for review			x				25 Personal cleanliness and hair restraints	x			
2 Communicable disease; reporting, restrictions & exclusions	x						GENERAL FOOD SAFETY REQUIREMENTS				
3 No discharge from eyes, nose and mouth	x						26 Approved thawing methods in use		x		
4 Proper eating, tasting, drinking or tobacco use	x						27 Food separated and protected	x			
PREVENT CONTAMINATION BY HANDS							28 Washing fruits and vegetables				x
5 Hands clean and properly washed; proper glove use						x	29 Toxic substances properly identified, stored and used	x			
6 Adequate hand washing facilities; supplied and accessible		x		x			FOOD STORAGE/DISPLAY/SERVICE				
TIME AND TEMPERATURE RELATIONSHIP							30 Food storage; food storage containers identified	x			
7 Proper hot and cold holding temperatures		x		x			31 Consumer self service				x
8 Time as a public health control; procedures & records						x	32 Food properly labeled & honestly presented	x			
9 Proper cooling methods						x	EQUIPMENT/UTENSILS/LINENS				
10 Proper cooking time and temperature						x	33 Nonfood contact surfaces clean	x			
11 Proper reheating procedures for hot holding						x	34 Warewash facilities: installed, maintained, used; test strips		x		
PROTECTION FROM CONTAMINATION							35 Equipment/utensils-approved; installed; clean; good repair; capacity		x		
12 Returned and re-service of food	x						36 Equipment, utensils and linens; storage and use	x			
13 Food in good condition, safe and unadulterated	x						37 Vending Machine				x
14 Food contact surfaces: clean and sanitized		x		x			38 Adequate ventilation and lighting; designated areas, use	x			
FOOD FROM APPROVED SOURCES							39 Thermometers provided and accurate	x			
15 Food obtained from approved source	x						40 Wiping cloths; properly used and stored				x
16 Compliance with shell stock tags, condition, display		x		x			PHYSICAL FACILITIES				
17 Compliance with Gulf Oyster Regulations						x	41 Plumbing; proper backflow devices	x			
ADDITIONAL CRITICAL RISK FACTORS							42 Garbage and refuse properly disposed; facilities maintained	x			
18 Compliance with variance, specialized processes & HACCP						x	43 Toilet facilities: properly disposed; facilities maintained	x			
19 Consumer advisory provided for raw or undercooked foods						x	44 Premises; personal/cleaning items; vermin proofing	x			
20 Licensed health care facilities/public & private schools: prohibited foods not offered						x	45 Floors, walls and ceiling: built, maintained and clean	x			
21 Hot and cold water available	x						46 No unapproved private homes/living or sleeping quarters	x			
22 Sewage and wastewater properly disposed	x						SIGNS/ REQUIREMENTS				
23 No insects, rodents, birds or animals present	x						47 Signs posted; last inspection report available		x		
COMPLIANCE & ENFORCEMENT							48 Permit available	x			
C1 - REFERRAL	C4 - CEASE/DESIST	C7 - POLYSTYRENE	E1 - PLACARD POSTED	E4 - RE-OPEN	E7 - CHANGE OF OWNERSHIP-DENIED		49 Plan review				x
C2 - VC&D	C5 - IMPOUNDMENT	C8 - STORMWATER	E2 - PHOTO DOCUMENTATION	E5 - TRANSFAT	E8 - CHANGE OF OWNERSHIP-APPROVED						
C3 - SAMPLES	C6 - IMPOUND RELEASED	C9 - PLASTIC BAG BAN	E3 - HEARING	E6 - MENU	E9 - CHANGE OF OWNERSHIP-PENDING						
C10 - DISHWASHER-YES											

Received by:

Specialist: JEANETTE GORECHO, REHS 650-372-6200



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Program Record ID: (PR,SR,CO): PR0025318	PE: 1516	Service: 001	CONDITIONAL PASS	

MEASUREMENTS DOCUMENTATION REQUIRED FOR ALL FACILITIES WITH PHF NO PHF

Item	Measurement	Comment
cooked shrimp/walk-in cooler	35.00 F	
water/handwashing sinks	100.00 F	
water/food prep sinks	120.00 F	
fried garlic/prep top refrigerator	54.00 F	VCD
raw pork/bowl	68.00 F	okay- prepped approximately 1 hour ago and going into oven
cooked ground meat/prep top refrigerator	56.00 F	VCD
pork bun/baking tray	63.00 F	okay- prepped approximately 1 hour ago and going into oven
taro/walk-in cooler	40.00 F	
"dried" scallops/prep top refrigerator	53.00 F	VCD
raw shelled eggs/carton	66.00 F	VCD
pork and shrimp shumai/steamer basket	29.00 F	
high temperature dishwasher/kitchen	153.00 F	provide at least 160F immediately
cooked shrimp/prep top refrigerator	54.00 F	VCD
dumplings/refrigerator	41.00 F	

OBSERVATIONS AND CORRECTIVE ACTIONS

See reverse side for the code sections and general requirements that correspond to each violation listed below.

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No.	Violation Comment	Comply By Date
02.	C2 V C & D fried garlic at 54F ground meat at 56F "dried" scallops at 53F cooked shrimp at 54F raw shelled eggs (approximately 36) at 66F	Complied On Site
06.	06. Adequate hand washing facilities: supplied and accessible Paper towels are not available at the handwashing sink in the employee restroom. Provide paper towels immediately. Ensure all paper towel dispensers are stocked with paper towels.	Complied On Site
07.	07. Proper hot and cold holding temperatures Measured fried garlic at 54F, ground meat at 56F, "dried" scallops at 53F, and cooked shrimp at 54F at the prep top refrigerator. Also measured raw shelled eggs at 66F. The person in charge voluntarily discarded and condemned the food. Maintain potentially hazardous foods at 41F or below.	Complied On Site
14.	14. Food contact surfaces: clean and sanitized The high temperature dishwasher measured 153F. Provide at temperature of at least 160F immediately. On a temporary basis, after the multi-use utensils, plates, cups, bowls, etc are washed and rinsed in the high temperature dishwasher, manually sanitize these items in at least 100 PPM chlorine solution and air dry. 100 PPM chlorine solution was verified before leaving the food facility. The manager, Rui, provided proof that the dishwasher technician converted the high temperature dishwasher to a low -temperature chemical machine and can sanitize tableware at 50 PPM or above. This will be verified at the reinspection on 7/7/2021.	Complied On Site
16.	16. Compliance with shell stock tags, condition, display Shell stock tags for the geoduck are not available. Maintain shell stocks tags for at least 90 days and provide upon request. a) Missing or incomplete shellfish certification tags or improper wet storage of shellfish (includes commingling of shellfish) Provide shellfish certification tags for 90 calendar days from the dates of harvest and file in chronological order correlated to sold /served dates. Tags must contain all required information as specified in Section 114039.1. Ensure that shellstock from one tagged or labeled container are not commingled with shellstock from another container with different tag information.	Complied On Site
1b.	01b. Food safety certification and food handler cards: valid, available for review The food safety certificate and food handler card copies are expired. Provide a valid food safety certificate and food handler card copies upon request.	7/31/2021
26.	26. Approved thawing methods in use Observed frozen shrimp improperly thawing at room temperature in the food preparation sink. Properly thaw frozen shrimp using one or more of the following methods: Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process	7/1/2021
34.	34. Ware wash facilities: installed, maintained, used; test strips High temperature test strips and chlorine test strips are not available. Provide and use.	7/15/2021
35.	35. Equipment/utensils-approved; installed; clean; good repair; capacity (prep sinks, refrigerators) The high temperature dishwasher cannot sanitize multi-use utensils and tableware at 160F or above. Repair the high temperature dishwasher so that it can sanitize to at least 160F.	7/1/2021
47.	47. Signs posted; last inspection report available c. A copy of the most recent routine inspection report is not maintained at the food facility or made available upon request . Provide/maintain most recent routine inspection report at facility.	7/1/2021

Overall Comments:

Reinspection 7/7/2021

email: rui@koipalace.com

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INSPECTION REPORT

Safe Food Donations: San Mateo County Environmental Health encourages all food facilities to participate in our Safe Surplus Food Donation Program. This is a statewide effort to get edible food out of the trash and to the families that are in need. Your business is protected by the Bill Emerson Good Samaritan Act and the California Retail Food Code 114433 that states any person, gleaner, or food facility that donates food as permitted by Section 114432 shall not be subject to civil or criminal liability. The county appreciates your business and contribution to the local community and environment. For more information regarding Safe Surplus Food Donations, please visit our website at <https://www.smchealth.org/fooddonation> or by phone at 650-692-6200.

Please note: Health permits are non-transferrable. In the event of a change of ownership, the new owner must apply for a new health permit. The placard is the property of San Mateo County Environmental Health Services. The placard shall remain posted as designated by the representative of San Mateo County. If removed the facility will be subject to a fine of \$500 per incident.

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