

INSPECTION REPORT

Facility Name: KOPALACE RESTAURANT		Program Identifier:		Inspection Date: 08/19/2022	FACILITY STATUS	
Address: 365 GELLERT BLVD		City/Zip: DALY CITY, 94015		Suggested Re-Inspection Date: 12/19/2022		PASS
Owner/Permitee: NG, WILLY & TAK MAN		Person in Charge:		Phone #: 6509929000		
E-mail Address: rui@koipalace.com		Time In:	Time Out:	Alternate Phone #:		
Certified Food Manager:		Exam Provider:		Date Expired:		
Program Record ID: (PR,SR,CO): PR0025318		PE: 1516		Service: 003		

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.

MEASUREMENTS	DOCUMENTATION REQUIRED FOR ALL FACILITIES WITH PHF	NO PHF
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Item	Measurement	Comment
raw shelled eggs/walk-in cooler	43.00 F	
free chlorine/mechanical dishwasher	50.00 PPM	

OBSERVATIONS AND CORRECTIVE ACTIONS

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

No.	Violation Comment	Comply By Date
21.	21. Hot and cold water available Measured water in the employee restroom at 63F. Provide at least 100F water immediately. Reinspection 8/23/2022.	8/22/2022
35.	35. Equipment/utensils-approved; installed; clean; good repair; capacity (prep sinks, refrigerators) Observed clam shells being stored for reuse on certain customer orders. The person in charge, Lingo, confirmed this. Clam shells are not approved for reuse. Throw away all clam shells after first use. Observed mold growth in the ice machine. Clean and sanitize this area.	9/2/2022
36.	36. Equipment, utensils and linens: storage and use (CO2 tanks) Observed a gas rice cooker not stored underneath a ventilation hood. Store the gas rice cooker underneath the ventilation hood or use an electrical rice cooker.	9/2/2022
45.	45. Floors, walls and ceiling: built, maintained and clean Observed loose and broken tiles throughout the food facility. Replace the loose and broken floor tiles so the floors are durable, smooth, non-absorbent, easily cleanable to help facilitate cleaning in the food facility.	2/28/2023

Overall Comments:

Reinspection:

All violations noted on the official inspection report dated 8/16/2022 except the above. Correct the above violations by the comply by dates.

Reinspection: 8/23/2022

Received by: Report will be emailed to rui@koipalace.com

Specialist: JEANETTE GORECHO, REHS 650-372-6200