



INSPECTION REPORT

Facility Name: KOPALACE RESTAURANT		Program Identifier:		Inspection Date: 08/16/2022		FACILITY STATUS
Address: 365 GELLERT BLVD		City/Zip: DALY CITY, 94015		Suggested Re-Inspection Date: 08/19/2022		
Owner/Permitee: NG, WILLY & TAK MAN		Person in Charge:		Phone #: 6509929000		CONDITIONAL PASS
E-mail Address: rui@koipalace.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.						
EMPLOYEE KNOWLEDGE/HEALTH & HYGIENE						SUPERVISION						
	IN	MAJ	MIN	COS	NO	NA		IN	OUT	COS	NO	NA
1a	x						24	x				
1b			x				25	x				
2	x						GENERAL FOOD SAFETY REQUIREMENTS					
3	x						26		x			
4			x				27	x				
PREVENT CONTAMINATION BY HANDS							28				x	
5		x		x			29	x				
6		x		x			FOOD STORAGE/DISPLAY/SERVICE					
TIME AND TEMPERATURE RELATIONSHIP							30		x			
7		x		x			31					x
8						x	32	x				
9					x		EQUIPMENT/UTENSILS/LINENS					
10					x		33		x			
11					x		34		x			
PROTECTION FROM CONTAMINATION							35		x			
12	x						36		x			
13	x						37					x
14		x		x			38	x				
FOOD FROM APPROVED SOURCES							39	x				
15	x						40		x			
16			x				PHYSICAL FACILITIES					
17						x	41	x				
ADDITIONAL CRITICAL RISK FACTORS							42	x				
18						x	43	x				
19						x	44		x			
20						x	45		x			
21			x				46	x				
22	x						SIGNS/ REQUIREMENTS					
23	x						47		x			
COMPLIANCE & ENFORCEMENT							48	x				
C1 - REFERRAL	C4 - CEASE/DESIST	C7 - POLYSTYRENE	E1 - PLACARD POSTED	E4 - RE-OPEN	E7 - CHANGE OF OWNERSHIP-DENIED		49					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			C11 - DISHWASHER-NO									

Received by:

Specialist: JEANETTE GORECHO, REHS 650-372-6200

Report will be emailed to rui@koipalace.com



INSPECTION REPORT

Facility Name: KOI PALACE RESTAURANT		Program Identifier:	Inspection Date: 08/16/2022	FACILITY STATUS
Address: 365 GELLERT BLVD		City/Zip: DALY CITY, 94015	Re-Inspection Date: 08/19/2022	
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
water/handwashing sinks (except employee restroom)	100.00 F	
cooked rice/refrigerator	28.00 F	
chlorine residual/mechanical dishwasher	0.00 PPM	provided 100 PPM chlorine for manually sanitizing
noodles/walk-in cooler	41.00 F	
raw pork/undercounter refrigerator	28.00 F	
dim sum/refrigerator	41.00 F	
water/food prep sinks	120.00 F	
raw chicken/walk-in cooler	30.00 F	
raw meat/walk-in cooler	41.00 F	
raw shelled eggs/egg cartons underneath the table top	63.00 F	VCD
water/employee restroom handwashing sink	65.00 F	provide at least 100F water immediately
cooked duck/walk-in cooler	36.00 F	

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Received by:

Specialist: JEANETTE GORECHO, REHS 650-372-6200

Report will be emailed to rui@koipalace.com

INSPECTION REPORT

No.	Violation Comment	Comply By Date
02.	C2 V C & D raw shelled eggs (approx 50)	Complied On Site
04.	04. Proper eating, tasting, drinking or tobacco use Observed an employee's personal beverage stored in an active food preparation area. Store employee personal beverages in designated areas to prevent contamination.	8/19/2022
05.	05. Hands clean and properly washed; proper glove use Observed an employee wipe his hands on a used wiping cloth then proceed to work with food. Retrain employees on proper hand washing procedures.	Complied On Site
	a) Handwashing not performed as specified in Section 113953.3. a) Ensure all employees thoroughly wash their hands and that portion, if any, of their arms exposed to direct food contact with cleanser and warm water by vigorously rubbing together the surfaces of their lathered hands and arms for at least 10 to 15 seconds and thoroughly rinsing with clean running water followed by drying of cleaned hands and that portion, if any, of their arms exposed. Employees shall pay particular attention to the areas underneath the fingernails and between the fingers. Employees shall wash their hands in all of the following instances: (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils. (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms. (3) After using the toilet room.? (4) After caring for or handling any animal allowed in a food facility pursuant to this part. (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.? (6) After handling soiled equipment or utensils.? (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.? (8) When switching between working with raw food and working with ready-to-eat food. (9) Before donning gloves for working with food.? (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.? (11) After engaging in other activities that contaminate the hands.	
06.	06. Adequate hand washing facilities: supplied and accessible Paper towels are not stored in the wall mounted dispensers in the employee restroom and kitchen. Provide paper towels immediately. Observed many handwashing sinks blocked by food strainers. Remove all food strainers from handwashing sinks. Do not block any handwashing sinks.	Complied On Site
07.	07. Proper hot and cold holding temperatures Measured raw shelled eggs at 63F. The person in charge voluntarily discarded and condemned the raw shelled eggs. Maintain raw shelled eggs at 45F or below.	Complied On Site
14.	14. Food contact surfaces: clean and sanitized Measured chlorine residual at 0 PPM at the mechanical dishwasher. Provide at least 50 ppm immediately. Okay to temporarily (until 8/17/2022) use the mechanical dishwasher, then manually sanitize plates, cups, utensils, etc. in 100 PPM chlorine, then air dry. Provide proof of repair or service at the reinspection.	Complied On Site
16.	16. Compliance with shell stock tags, condition, display Shell stock tags for the last 90 days are not available for the geoduck. Maintain shell stock tags for the geoduck for at least 90 days and provide upon request during inspections.	8/16/2022
1b.	01b. Food safety certification and food handler cards: valid, available for review The manager level food safety certificate and food handler card copies are not available. Provide upon request during inspections.	9/15/2022
21.	21. Hot and cold water available Water measured 65F at the handwashing sink in the employee restroom. Provide at least 100F immediately.	8/16/2022
26.	26. Approved thawing methods in use Observed raw meat being thawed in standing water in the food preparation sink in the duck drying area. Retrain employees on proper thawing procedures. Always thaw foods in an approved manner (under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process).	8/16/2022

Received by:

Specialist: JEANETTE GORECHO, REHS 650-372-6200

Report will be emailed to rui@koipalace.com

INSPECTION REPORT

30.	30. Food storage; food storage containers identified Observed food stored on the floor of the walk-in cooler. Elevate all food at least 6 inches above the floor.	8/16/2022
33.	33. Nonfood contact surfaces clean Observed food debris and grease accumulating underneath the woks. Clean these areas and maintain clean. Observed food debris and grime accumulating on bulk food storage containers and door handles on refrigerators. Clean these areas and maintain clean.	8/30/2022
34.	34. Ware wash facilities: installed, maintained, used; test strips Chlorine test strips are not available. Provide and use daily.	8/30/2022
35.	35. Equipment/utensils-approved; installed; clean; good repair; capacity (prep sinks, refrigerators) The mechanical dishwasher cannot provide at least 50 PPM chlorine at the final rinse. Repair or replace. 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.	8/16/2022
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.	8/16/2022
40.	40. Wiping cloths; properly used and stored Observed used wiping cloths on food preparation tables. Store used wiping cloths in sanitizer solution when not actively being used.	8/16/2022
44.	44. Premises; personal/cleaning items; vermin proofing Observed the ceiling hatch window open above the mechanical dishwasher. Provide screens or keep this window closed.	8/16/2022
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. Observed cardboard being used as floor mats in food preparation areas. Remove the cardboard and discontinue use as floor mats.	2/28/2023
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.	8/16/2022

Overall Comments:

Reinspection 8/19/2022.

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.

Received by:

Specialist: JEANETTE GORECHO, REHS 650-372-6200

Report will be emailed to rui@koipalace.com