

## INSPECTION REPORT

Facility Name: KOT PALACE RESTAURANT		Program Identifier:		Inspection Date: 01/21/2020		<b>FACILITY STATUS</b>  <div style="background-color: #00FF00; padding: 5px; font-weight: bold;">PASS</div>
Address: 365 GELLERT BLVD		City/Zip: DALY CITY, 94015		Suggested Re-Inspection Date: 05/21/2020		
Owner/Permitee: NG, WILLY & TAK MAN		Person in Charge:		Phone #: 6509929000		
E-mail Address:		Time In:		Time Out:		
Certified Food Manager:		Exam Provider:		Date Expired:		
Program Record ID: (PR,SR,CO): PR0025318		PE: 1516		Service: 001		

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							GOOD RETAIL PRACTICES					
The following pose a threat to public health and must be corrected immediately.							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 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				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						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	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				
							48 Permit available	x				
							49 Plan review					x
COMPLIANCE & ENFORCEMENT												
C1 - REFERRAL	C4 - CEASE/DESIST	C7 - POLYSTYRENE	E1 - PLACARD POSTED	E4 - RE-OPEN	E7 - CHANGE OF OWNERSHIP-DENIED							
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: EUFRESINA BOADO, REHS 650-372-6200



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MEASUREMENTS

DOCUMENTATION REQUIRED FOR ALL FACILITIES WITH PHF

NO PHF

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Item	Measurement	Comment
Raw Fish/Counter refrigerator, Food Assembly area	40.00 F	
cooked chicken/on counter	103.00 F	VC and D
Assorted Dim Sum in bamboo containers/On the counter, waiting to be steamed, 2 hours less	48.00 F	Instructed the Manager to put back in refrigeration unit. Put out of the Refrigeration unit when ready to be steamed.
cooked dim sum/on the counter	110.00 F	VC and D
raw chicken cutlets/on counter	55.00 F	VC and D
Raw, Dim sum/on the counter	68.00 F	VC and D
Pork/Walk In Refrigerator #2	40.00 F	
assorted meat/Upright freezer, back	10.00 F	
Chicken/Walk In refrigerator #2	40.00 F	
Boiled Pork Cutlets/In the Prep sink	54.00 F	VC and D
assorted shomai/upright refrigerator	40.00 F	
Dim sum, 12 Servings/On counter, waiting to be steamed	57.00 F	VC and D
Raw shell eggs/Walk in refrigerator #3	40.00 F	
hot water,/hand wash sink #1, back area	112.00 F	
Dim sum, sho mai in open containers/Walk in Refrigerator #3	39.00 F	
beef/being cut on counter	30.00 F	
Cooked chicken feet/on the counter	114.00 F	VC and D
raw shrimps/Counter Refrigerator, Food Assembly area	35.00 F	
ribs , cooked/just off the grill	167.00 F	
cooked shrimps/Counter Refrigerator, Food Assembly area	33.00 F	
Dim sum in containers/Counter refrigerator, Front Cooking station	40.00 F	
shrimps , Raw/cooking station, ready to be cooked	49.00 F	
cooked pork barbecue, shredded, 2 lbs./cooking station	58.00 F	VC and D
squid/On counter, cooking station	56.00 F	VC and D

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Pork cutlets/Counter refrigerator, Front Cooking station	40.00 F	
hot water/hand wash sink #2, cooking station	120.00 F	
hot water/Prep Sink, Back area	120.00 F	
Diced Meat/Counter Refrigerator, Food Assembly area	34.00 F	
Sanitizer, Hot water/Hot Temp Dish Machine	165.00 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
06.	06. Adequate hand washing facilities: supplied and accessible	1/24/2020
	a) No soap or paper towels (or heated-air hand drying device) adjacent to the handwash sink in the kitchen (if other handwash sinks within a reasonable proximity are stocked, the violation may be classified as Minor Violation). Immediately re-stock and maintain soap or paper towels at dispensers.	
07.	07. Proper hot and cold holding temperatures	Complied On Site
	a) PHF between 42°F (46°F see Exceptions in this violation) to 49°F for more than 4 hours. Food shall be voluntarily condemned and destroyed or impounded. Keep PHFs at/below 41°F for cold holding temperatures.	
	e) Holding temperature of PHF observed between 131°F to 134°F for less than 2 hours. Investigate cause and maintain hot holding temperature at/above 135°F for PHFs..	
	b) PHF between 50°F to 130°F for any amount of time. . Food shall be voluntarily condemned and destroyed or impounded. Always keep PHFs at/below 41°F or at/above 135°F for cold or hot holding temperatures.	
26.	26. Approved thawing methods in use	2/4/2020
	a) PHF is observed not being thawed by one of the approved 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).	
33.	33. Nonfood contact surfaces clean	2/4/2020

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b) Grime buildup on underside of refrigerator door handle. Clean and sanitize buildup on underside of refrigerator door handle and maintain clean.

c) Grease accumulation on sides of deep fryer. Clean grease accumulation on sides of deep fryer and maintain

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d) Accumulated grease or food debris on the nonfood-contact surfaces of equipment, shelving, cabinets, or fryers. Clean grease or food debris on the nonfood-contact surfaces of equipment, shelving, cabinets, or fryers and maintain clean.

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c) Grease accumulation on sides of deep fryer. Clean grease accumulation on sides of deep fryer and maintain clean.

39. 39. Thermometers provided and accurate 2/4/2020

e. Missing/non-functional/inaccurate thermometer in any refrigeration unit holding PHF. Provide a thermometer in refrigeration unit, ensure it is affixed to be readily visible, and maintain in good repair.

40. 40. Wiping cloths; properly used and stored 2/4/2020

c. Cloths used repeatedly are not held in an approved sanitizing solution. Provide approved sanitizing solution (i.e. at least 100 ppm for Chlorine or 200 ppm for quaternary ammonia) to store re-used wiping cloths in between uses.

45. 45. Floors, walls and ceiling: built, maintained and clean 2/4/2020

Very wet floors in the food preparation area. Some pooling of water at the back cooking station observed. Keep the floors dry always by constantly mopping and drying the mopped floors.

### Overall Comments:

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**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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