

INSPECTION REPORT

Facility Name: KOIPALACE RESTAURANT		Program Identifier:		Inspection Date: 01/19/2023		FACILITY STATUS PASS
Address: 365 GELLERT BLVD		City/Zip: DALY CITY, 94015		Suggested Re-Inspection Date: 01/26/2023		
Owner/Permitee: NG, WILLY & TAK MAN		Person in Charge:		Phone #: 6509929000		
E-mail Address: rui@koipalace.com		Time In:		Time Out:		
Certified Food Manager: Ruixin Mao		Exam Provider: Servsafe		Date Expired: 4/30/2026 12		Yellow
Program Record ID: (PR,SR,CO): PR0025318		PE: 1516		Service: 001		
				Inspection Type: NONE		Red

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	29	x				
6			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						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: 01/19/2023	FACILITY STATUS	
Address: 365 GELLERT BLVD		City/Zip: DALY CITY, 94015	Re-Inspection Date: 01/26/2023		PASS
Program Record ID: (PR,SR,CO): PR0025318	PE: 1516	Service: 001			

MEASUREMENTS DOCUMENTATION REQUIRED FOR ALL FACILITIES WITH PHF NO PHF

Item	Measurement	Comment
raw marinated pork/food container	63.00 F	VCD
chlorine residual/mechanical dishwasher	50.00 PPM	
rehydrated fishcakes/refrigerator	40.00 F	
rehydrated scallops/prep top refrigerator	41.00 F	
water/employee restroom	54.00 F	provide at least 100F
raw scallop/refrigerator	36.00 F	
water/warewashing sinks	120.00 F	
bean sprouts/walk-in cooler	37.00 F	
pork/cooling rack	54.00 F	
water/handwashing sinks in kitchen	100.00 F	
raw squid/refrigerator	37.00 F	
seafood/cooling rack	54.00 F	VCD
raw meat/cooling rack	52.00 F	VCD
water/food preparation sinks	120.00 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 pork cooked pork raw meat raw shelled eggs seafood	Complied On Site
06.	06. Adequate hand washing facilities: supplied and accessible Paper towels are not available at 2 of the handwashing stations. Provide paper towels and store them inside the wall mounted dispensers immediately	1/19/2023
07.	07. Proper hot and cold holding temperatures Measured raw shelled eggs at 57F. The employee stated that he forgot to put the eggs away in the refrigerator. The employee voluntarily discarded and condemned the raw shelled eggs. Maintain raw shelled eggs at 45F or below.	Complied On Site
21.	21. Hot and cold water available Measured water in the employee restroom at 54F. Provide at least 100F at the handwashing sink in the employee restroom.	1/19/2023
26.	26. Approved thawing methods in use Measured seafood and raw meat on the cooling rack at 54F and 52F, respectively. The main chef stated that the food was left on the cooling rack to defrost overnight. He voluntarily discarded and condemned the seafood and raw meat. Properly thaw using one or more of the following approved methods:	1/19/2023
30.	30. Food storage; food storage containers identified under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process Observed food stored on the floor of the walk-in coolers and the walk-in freezer. Elevate all food at least 6 inches above the floor.	1/19/2023
35.	35. Equipment/utensils-approved; installed; clean; good repair; capacity (prep sinks, refrigerators) Observed dust and dirt accumulating on the fan pointed at the the dried, hanging pigs. Clean the fan and maintain clean to prevent contamination of food.	1/19/2023
40.	40. Wiping cloths; properly used and stored Observed used wiping cloths stored on food preparation tables. Store used wiping cloths in sanitizer solution when not actively being used.	1/19/2023
45.	45. Floors, walls and ceiling: built, maintained and clean Observed dust accumulating on the walls near the fan where the pigs are hung and dried. Clean this area and maintain clean. Observed water pooling around and in between floor tiles in the kitchen. Repair the floor and prevent water from pooling around and in between floor tiles.	4/2/2023

Overall Comments:

Reinspection 1/26/2023.

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