



Retail Food Inspection Program 2000 Alameda de las Pulgas #100 San Mateo, CA 94403 (650) 372-6200 FAX (650) 627-8244 smchealth.org/food

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		Suggested Re-Inspection Date: 01/26/2023	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: Ruixin Mao	Exam Provider: Servsafe		Date Expired: 4/30/2026 12				
Program Record ID: (PR,SR,CO): PR0025318	PE: 1516		Service: Inspection T	ype: NONE			

A \$198.00 (1hour mimimum) 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.

corrected prior	to reinspectio	n. A	any or all	viola	tions	may	be p	osted at the Environmental Health web site.					
IN=In compliance N/A=Not applicable N	O=Not obser	ved	COS=	Corre	cted	on-s	site	OUT=Items not in compliance Maj=Major	violation Min	=Min	or vio	latio	n
CRITICAL RISK	FACTORS						П	GOOD RETAIL PRA	CTICES				
The following pose a threat to public health	and must be	corr	ected in	nmedi	iately		П	Preventive measures that can redu	ice food born	e illn	ess.		
			OUT				Т	SUPERVISION	IN	OUT	cos	NO	NA
EMPLOYEE KNOWLEDGE/HEALTH & HYG	SIENE	IN	MAJ MIN	cos	NO	NA	24	Person in charge present and performs duties	Х		3 8		
1a Demonstration of knowledge		Х					25	Personal cleanliness and hair restraints	х			<i>2</i> 0	
1b Original food safety certification and food handler of	ards; valid,	х						GENERAL FOOD SAFETY REQUIREMENT	S		2	33	
Communicable disease; reporting, restrictions & ex		x		-			26	Approved thawing methods in use	80 1	х	13 13	223	
No discharge from eyes, nose and mouth	COUGIOTIS .			-			27	Food separated and protected	X			327	
Proper eating, tasting, drinking or tobacco use		Х					200	Washing fruits and vegetables				X	
PREVENT CONTAMINATION BY HANDS		Х	- 0		1		29	Toxic substances properly identified, stored and us	ed x			Ü	
			-					FOOD STORAGE/DISPLAY/SERVICE					
5 Hands clean and properly washed; proper glove us					Х			Food storage; food storage containers identified		x		3	
6 Adequate hand washing facilities; supplied and acc	essible		x					Consumer self service	х				
TIME AND TEMPERATURE RELATIONSHIP				1			32	Food properly labeled & honestly presented	x			2.5	
7 Proper hot and cold holding temperatures			х	X				EQUIPMENT/UTENSILS/LINENS	ą.			- 16	
8 Time as a public health control; procedures & reco	rds					Х	33	Nonfood contact surfaces clean	x				
9 Proper cooling methods		X						Warewash facilities: installed, maintained, used; tes					
10 Proper cooking time and temperature					X		35	Equipment/utensils-approved; installed; clean; good capacity	repair;	x			
11 Proper reheating procedures for hot holding					X			Equipment, utensils and linens; storage and use	X			35	
PROTECTION FROM CONTAMINATION							37	Vending Machine	1.			- 12	х
12 Returned and re-service of food		X					38	Adequate ventilation and lighting; designated areas	, use x				
13 Food in good condition, safe and unadulterated		X					39	Thermometers provided and accurate	X			20	
14 Food contact surfaces: clean and sanitized		X		1			40	Wiping cloths; properly used and stored	-	х			
FOOD FROM APPROVED SOURCES				,				PHYSICAL FACILITIES		^			
15 Food obtained from approved source		X					41	Plumbing; proper backflow devices	х			- 15	
16 Compliance with shell stock tags, condition, display	/	X					42	Garbage and refuse properly disposed; facilities ma			-		
17 Compliance with Gulf Oyster Regulations						х	43	Toilet facilities: properly disposed; facilities maintain				11	
ADDITIONAL CRITICAL RISK FACTORS							44	Premises; personal/cleaning items; vermin proofing				- 23	
18 Compliance with variance, specialized processes & HACCP						x		Floors, walls and ceiling: built, maintained and clear	^_			2.	
19 Consumer advisory provided for raw or undercook	ed foods					х		No unapproved private homes/living or sleeping qua	ortoro	X		5.	
20 Licensed health care facilities/public & private schollage foods not offered	ols: prohibited					x	70	SIGNS/ REQUIREMENTS	X X				
21 Hot and cold water available			х				47	Signs posted; last inspection report available	х			- 2	
22 Sewage and wastewater properly disposed		х					48	Permit available	х				_
23 No insects, rodents, birds or animals present		х					49	Plan review	Ċ.			27	х
			COMP	LIAN	ICE &	& EN	IFO	RCEMENT					
C1 - REFERRAL C4 - CEASE/DESIST	C7 - POLYSTY	REN		E1 - P					OF OWNERS	HIP-D	ENIE)	
C2 - VC&D C5 - IMPOUNDMENT	C8 - STORMW	ATE	R	E2 - P	НОТ	O DO	CUN	IENTATION E5 - TRANSFAT E8 - CHANGE	OF OWNERS	HIP-A	PPRO	VED	
C3 - SAMPLES C6 -IMPOUND RELEASED	C9 - PLASTIC	BAG	BAN	E3 - H	IEARI	RING E6 - MENU E9 - CHANGE OF OWNERSHIP-PENDING							
C10 - DISHWASHER-YES					C.	11 - C	ISH	WASHER-NO					

Received by:

Specialist: JEANETTE GORECHO, REHS 650-372-6200

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Item	Measurement	Comment
raw marinated pork/food container	63.00 F	VCD
chlorine resiudal/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.

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No.	Violation Comment	Comply By Date
02.	C2 V C & D	Complied On Site
	raw pork cooked pork raw meat raw shelled eggs seafood	
06.	06. Adequate hand washing facilities: supplied and accessible	1/19/2023
	Paper towels are not available at 2 of the handwashing stations. Provide paper towels and store them inside the wall immediately	·
07.	07. Proper hot and cold holding temperatures	Complied On Site
	Measured raw shelled eggs at 57F. The employee stated that he forgot to put the eggs away in the refrigerator. The discarded and condemned the raw shelled eggs.	employee voluntarily
	Maintain raw shelled eggs at 45F or below.	
21.	21. Hot and cold water available	1/19/2023
	Measured water in the employee restroom at 54F. Provide at least 100F at the handwashing sink in the employee restroom.	
26.	26. Approved thawing methods in use	1/19/2023
	Measured seafood and raw meat on the cooling rack at 54F and 52F, respectively. The main chef stated that the cooling rack to defrost overnight. He voluntarily discarded and condemned the seafood and raw meat. Properly thaw u the following approved methods:	
20	under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; during the cooking process	
30.	30. Food storage; food storage containers identified	1/19/2023
05	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.	4/40/0000
35.	35. Equipment/utensils-approved; installed; clean; good repair; capacity (prep sinks, refrigerators)	1/19/2023
40	Observed dust and dirt accumulating on the fan pointed at the the dried, hanging pigs. Clean the fan and maint contamination of food.	·
40.	40. Wiping cloths; properly used and stored	1/19/2023
	Observed used wiping cloths stored on food preparation tables. Store used wiping cloths in sanitizer solution when used.	n not actively being
45.	45. Floors, walls and ceiling: built, maintained and clean	4/2/2023
	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 population between floor tiles.	poling around and in

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.

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