

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0283557 - KOI PALACE CONTEMPO		Site Address 19369 STEVENS CREEK BL 100, CUPERTINO, CA 9	Inspection Date 10/20/2025
Program PR0425344 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TIMESPACE GROUP LLC	Inspection Time 13:50 - 14:10
Inspected By DENNIS LY	Inspection Type LIMITED INSPECTION	Consent By NHIE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Black mold-like substance was observed from the nozzle of the faucet where drinking water for customers is dispensed. [CA] Food contact surfaces shall be frequently cleaned and sanitized to prevent accumulation of mold or other debris.*

[COS] Operator cleaned and sanitized the faucet nozzle.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

N/A

Overall Comments:

Limited inspection conducted in conjunction with CO0158122

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **11/3/2025**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control

Received By: Nhien
PIC
Signed On: October 20, 2025