

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 09/11/2026		Placard Color & Score YELLOW 64		
Program PR0425344 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TIMESPACE GROUP LLC		Inspection Time 11:45 - 15:45			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By TONY YU				FSC Hui Zhang 04/08/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use			X	X			N
K05	Hands clean, properly washed; gloves used properly			X	X			N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals		X		X			

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0283557 - KOI PALACE CONTEMPO	Site Address 19369 STEVENS CREEK BL 100, CUPERTINO, CA 95014	Inspection Date 09/11/2026
Program PR0425344 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TIMESPACE GROUP LLC	Inspection Time 11:45 - 15:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *The following food items were measured at improper holding temperatures:*

- 1. Pooled eggs and pooled egg whites measured at 65F, on the counter-top at the wok cookline. Per PIC, stored for 1.5 hours.*
- 2. Baked pastries measured at 112F in the upright warmer. Per PIC, stored for 1.5 hours.*
- 3. Measured eel sauce at 85F, abalone at 68F, and beef tripe at 122F on the counter top at the steamer cookline. Per PIC, stored for 1.5 hours.*
- 4. Measured sesame ball, shrimp ball, and raw shelled eggs at 51F at the 2 door undercounter refrigerator in the upstairs food prep area. Measured ambient air temperature in the 2 door undercounter refrigerator at 47F. Per PIC, stored for 2 hours.*

[CA] *Potentially hazardous foods shall be held cold at 41F and below, or held hot at 135F and above.*

[SA] *PIC placed pooled eggs and pooled egg whites in an ice bath to maintain cold holding temperatures. PIC placed time marker on baked pastries, eel sauce, abalone, and beef tripe to be served within 4 hours from when removed from temperature control or discard. PIC transferred potentially hazardous foods from the 2 door undercounter refrigerator to other refrigeration.*

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Two live cockroaches on the stairs going up to the upstairs dry storage area. Several dead cockroaches found on monitoring traps in the upstairs food prep area. [CA] Facility shall be kept free of vermin. Clean and sanitize areas with activity. Seal all crevices along the staircase to prevent harborage. Contact pest control to provide service. [COS] PIC eliminated cockroach activity. PIC cleaned and sanitized the area and to contact pest control to provide service. During follow-up inspection, any live activity will result in immediate closure.*

Fruit flies were observed on the container of ginger stored on the staircase, and on the unfinished wooden platform in the upstairs dry storage area. [CA] Keep facility free of fruit fly activity.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Several food handler certifications and a food safety certificate were expired. [CA] Have employees update food handler cards and food safety certificate.*

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: *Cook was observed drinking water from an open container while preparing food. [CA] Employees shall not eat or drink in areas where food is prepared. [COS] Employee was instructed to remove the open container, and discontinue practice.*

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee placed thumb inside a used water cup, then attempted to continue to prepare food. [CA] Employees shall wash hands after contacting potentially contaminated sources. [COS] Employee was instructed to wash hands prior to resuming food prep.*

Employee was observed washing gloves at the hand wash station. [CA] Employee shall discard used gloves, and then wash hands before continuing food prep. [COS] Employee was instructed to discard gloves and wash hands prior to resuming food prep.

OFFICIAL INSPECTION REPORT

Facility FA0283557 - KOI PALACE CONTEMPO	Site Address 19369 STEVENS CREEK BL 100, CUPERTINO, CA 95014	Inspection Date 09/11/2026
Program PR0425344 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TIMESPACE GROUP LLC	Inspection Time 11:45 - 15:45

K14 - 3 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, 114125(b), 114141

Inspector Observations: Mold-like substance found in the inner panel of the ice machine. [CA] Clean and sanitize ice machine to prevent contamination of food (ice).

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Containers of vegetables stored on the floor of the staircase leading up to the upstairs dry storage area. [CA] Food products shall be stored on approved shelving at least six inches above the floor.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient air temperature of the two door undercounter refrigerator measured at 47F. [CA] Repair or replace malfunctioning refrigeration, and ensure food can be maintained cold at 41F and below.

Vegetables stored unapproved plastic containers. [CA] Use only approved food storage containers within the facility.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Gap/lip underneath each section of staircase observed. [CA] Ensure all gaps, cracks, crevices, and holes are sealed to prevent harborage of vermin.

Back door into the facility was left open without the use of the air curtain. [CA] Keep doors leading into the facility closed to prevent an entrance for vermin.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Flooring below the steamer in the steaming cookline was peeling and in disrepair. Unfinished wall was observed behind the steamer in the same area. Missing approved flooring, cove base, and finishes along the walls in the upstairs prep area.

[CA] Floors, walls, ceilings shall be approved, smooth, durable, and easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Hands clean/properly washed/gloves used properly.

OFFICIAL INSPECTION REPORT

Facility FA0283557 - KOI PALACE CONTEMPO	Site Address 19369 STEVENS CREEK BL 100, CUPERTINO, CA 95014	Inspection Date 09/11/2026
Program PR0425344 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TIMESPACE GROUP LLC	Inspection Time 11:45 - 15:45

Measured Observations

Item	Location	Measurement	Comments
cooked pig feet stew	walk-in refrigerator by wok cookline	50.00 Fahrenheit	recently prepared/diligent prep
hot water	handwash sink	100.00 Fahrenheit	
chlorine sanitizer	undercounter warewash machine	50.00 PPM	
ambient air temperature	2 door undercounter refrigerator by steaming cookline	38.00 Fahrenheit	
cured pork	ice bath by seafood prep area	41.00 Fahrenheit	
potentially hazardous foods	2 door undercounter refrigerator	51.00 Fahrenheit	Measured sesame ball, shrimp ball, and raw shelled eggs at 51F
hot water	3 compartment sink at warwash room	120.00 Fahrenheit	
cooked duck	oven	170.00 Fahrenheit	
pork ribs	ice bath by seafood prep area	41.00 Fahrenheit	
raw beef	2 door prep unit by wok cookline	41.00 Fahrenheit	
chlorine sanitizer	upright warewash machine	50.00 PPM	
pooled eggs and egg whites	counter-top by wok cookline	65.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink at warewash room	300.00 PPM	
cooked duck	container on counter-top	156.00 Fahrenheit	
chicken feet	walk-in refrigerator by bbq cookline	50.00 Fahrenheit	recently prepared/diligent prep
ambient air temperature	dim sum refrigerator	41.00 Fahrenheit	
ambient air temperature	walk-in refrigerator	41.00 Fahrenheit	
potentially hazardous foods	counter-top by steaming cookline	122.00 Fahrenheit	Measured eel sauce at 85F, abalone at 68F, and beef tripe at 122F
raw shrimp	2 door prep unit by wok cookline	41.00 Fahrenheit	
eel	walk-in refrigerator	41.00 Fahrenheit	
baked pastries	upright warmer	112.00 Fahrenheit	
hot water	3 compartment sink at front counter	120.00 Fahrenheit	

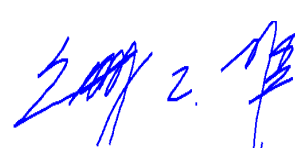
Overall Comments:

*Joint inspection with Ivan A.
Report written by Ivan A. and Frank L.*

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 **9/25/2026**. 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: TONY YU
RESTAURANT MANAGER

Signed On: September 11, 2026