

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 09/17/2026
Program PR0425344 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TIMESPACE GROUP LLC	Inspection Time 12:30 - 14:00
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By YORKE LEE	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 09/17/2026

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

Inspector Observations: Observed improper holding in the following areas:

- 1. In the kitchen area, by the wok cookline, measured a container of salted egg yolk at 79F. Per operator, container of salted egg yolk stored using TPHC and to be served from 11:00am to 2:30pm. No time label was placed on container of salted egg yolk.**
- 2. In the kitchen area, by the steaming cookline, measured a container of eel in sauce at 76F. Per operator, container of eel in sauce stored from 11:00am.**

[CA] Potentially hazardous foods shall be held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.

[SA] Operator placed time labels on potentially hazardous foods.

Follow-up By
09/21/2026

Cited On: 09/17/2026

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

Inspector Observations: In the upstairs storage area, at the unapproved wooden shelving, in a crevice between the staircase wall and the shelf, observed cockroach activity.

[CA] Ensure facility is kept free of cockroach activity. Clean and sanitize all areas with activity. Contact pest control to provide service for facility. Contact pest control to provide service for facility.

[SA] Operator eliminated all activity and cleaned and sanitized the area. Discussed with operator that corrective action of cockroach activity includes removal of all harborage. Operator had a contractor on-site to seal cracks and crevices, and finish wooden shelving above the metal staircase.

Follow-up By
09/21/2026

Minor Violations

Cited On: 09/17/2026

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: Observed an unapproved clay pot rice cooker/heating unit stored by the metal staircase.

[CA] Ensure only approved equipment is used within the facility. Remove unapproved equipment. Continued use may result in impound of equipment.

Cited On: 09/17/2026

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

Inspector Observations: In the upstairs dry storage space, observed unfinished walls and ceiling in the area. In the upstairs refrigeration storage, observed unapproved flooring and unsealed walls.

[CA] Ensure all areas where food is stored is properly finished with approved floors, walls, and ceiling.

Measured Observations

N/A

OFFICIAL INSPECTION REPORT

Facility FA0283557 - KOI PALACE CONTEMPO	Site Address 19369 STEVENS CREEK BL 100, CUPERTINO, CA 95014	Inspection Date 09/17/2026
Program PR0425344 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TIMESPACE GROUP LLC	Inspection Time 12:30 - 14:00

Overall Comments:

Follow-up inspection for conditional pass due to improper holding temperatures and cockroach activity.

The following MAJOR violations were not corrected (see violation for further information):

s

K07M - Improper holding temperatures

K23M - Cockroach activity

Next follow-up inspection to be charged at an hourly rate of \$290.00. Continued non-compliance may result in further enforcement including facility closure, additional inspection fees, and office hearing.

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 10/1/2026. 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: YORKE LEE
OWNER
Signed On: September 17, 2026