

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 02/18/2025
Program PR0425344 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TIMESPACE GROUP LLC	Inspection Time 14:15 - 15:00
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By SOPHIA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/13/2025

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

Compliance of this violation has been verified on: 02/18/2025

Cited On: 02/13/2025

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

Compliance of this violation has been verified on: 02/18/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Ambient	Walk-in cooler by steam station	41.00 Fahrenheit	
Raw beef	Food prep unit	36.00 Fahrenheit	
Duck	Walk-in cooler	47.00 Fahrenheit	Per employee, prepped within last hour
Scallops	Food prep unit	37.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Raw chicken	Food prep unit	37.00 Fahrenheit	
Liquid eggs	Reach-in cooler	39.00 Fahrenheit	
Raw beef	Walk-in cooler	41.00 Fahrenheit	
Raw shrimp	Food prep unit	35.00 Fahrenheit	
Rice noodles	By cook line	58.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 2/13/25.

Verified that major violations are still in compliance:

- Potentially hazardous foods are measured at improper holding temperatures. See measured observations.
- Operator obtain CDPH letter from vendor of the rice noodles, Rice Valley, that states the rice noodles does not need to be refrigerated due to pH below 4.6
- Chlorine sanitizer for the dishwasher is measured at 100 ppm.

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 **3/4/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0283557 - KOI PALACE CONTEMPO	Site Address 19369 STEVENS CREEK BL 100, CUPERTINO, CA 95014	Inspection Date 02/18/2025
Program PR0425344 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TIMESPACE GROUP LLC	Inspection Time 14:15 - 15:00

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: Sophia
Manager
Signed On: February 18, 2025