

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 03/16/2026
Program PR0425344 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TIMESPACE GROUP LLC	Inspection Time 13:45 - 14:30
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By TONY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/11/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 03/16/2026

Cited On: 03/11/2026

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

Compliance of this violation has been verified on: 03/16/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Tofu	Upright reach-in cooler	39.00 Fahrenheit	
Raw beef	Food prep unit insert	40.00 Fahrenheit	
Duck	Duck room	153.00 Fahrenheit	
Raw shrimp	Food prep unit insert	40.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Chicken	Walk-in cooler near steamer	41.00 Fahrenheit	
Raw shell eggs	Walk-in cooler by wok station	39.00 Fahrenheit	
Spare ribs	Walk-in cooler near steamer	41.00 Fahrenheit	
Dumpling	Reach-in cooler near steamer	40.00 Fahrenheit	
Minced duck	Food prep unit insert	41.00 Fahrenheit	
Raw beef	Walk-in cooler by wok station	37.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 3/11/26.

Verified that major violations are still in compliance.

- Potentially hazardous foods measured at proper holding temperatures. See measured observations.

- All handwash sinks were accessible and readily available with warm water, soap, and single-use paper for employees to wash their hands.

Operator states that they plan to start using Time as a Public Health Control (TPHC) for select food items held near the steamer. Provided and discussed TPHC handout.

Discussed with PIC the proper storage and protecting of food from contamination.

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 **3/30/2026**. 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.

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Program PR0425344 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TIMESPACE GROUP LLC	Inspection Time 13:45 - 14:30

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: Erica
Employee
Signed On: March 16, 2026