

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 03/11/2026		Placard Color & Score YELLOW 67		
Program PR0425344 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TIMESPACE GROUP LLC		Inspection Time 11:55 - 14:15			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By NHIE				FSC Tony Yu 8/22/26

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						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly			X				
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
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						

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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *Multiple handwash sinks were obstructed and not accessible for use. Handwash sink located by the steamer; handwash sink located by wok cook line; handwash sink located by the dishwasher. [CA] Handwash sinks shall be kept unobstructed and easily accessible for employees to readily wash their hands when required.*

[COS] *Obstructions cleared from all handwash sinks by employees.*

Follow-up By 03/16/2026

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

Inspector Observations: *Potentially hazardous foods measured at improper holding temperatures. Near the wok station: egg noodles and fried rice measured at 58F - 110F. On ice by the back door: Cooked vegetables, spare ribs, and sausages measured at 48F to 89F. On table across from steamer: cooked daikon, pork broth, and unagi measured at 100F - 108F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; if hot holding held at or above 135F.*

[COS] *The fried rice, egg noodles, and cooked vegetables were relocated into the reach-in cooler. Additional ice is added to the ice bath for the sausages and spare ribs so that the sides of the container are in contact with the ice. The Daikon, broth, and unagi were prepared at 11 AM will be subject to time where it will discarded if not used by 3 PM.*

Follow-up By 03/16/2026

Minor Violations

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

Inspector Observations: *Improper handwashing practices observed - employee observed washing hands without soap; employee observed washing their hands while still wearing the disposable gloves. [CA] Employees shall properly wash hands using water, soap, and single-use paper towels prior to putting on disposable gloves.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Inside the walk-in cooler, observed raw beef and raw pork stored above ready-to-eat foods. [CA] Properly store raw food items separate or below ready-to-eat foods to prevent cross-contamination.*

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

Inspector Observations: *Open containers of food are observed stored on the floor under shelves inside both walk-in coolers. [CA] Food shall be stored a minimum of 6 inches off 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: *Reach-in cooler located in the upstairs storage had an ambient temperature measured at 48F. [CA] Refrigeration unit shall be capable of holding potentially hazardous foods at or below 41F. [COS] All items in the unit were thawing and measured below 41F. Unit was overfilled with the fans being blocked - employee cleared items blocked the fans.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *In the duck prep room and by the three compartment sink - knives were observed stored with it's blade in the crevice located between the sinks and the wall. [CA] The food contact surface of utensils/equipment shall be stored in a manner or location that is clean.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

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Inspector Observations: Hood filters are missing on the ventilation hood located above the wok station. [CA] All parts of the ventilation hood shall be in place and operating when cooking equipment is in use to remove gases, heat, grease, vapors & smoke.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Drain pipe located under the handwash sink near the dishwasher is in disrepair causing water to leak onto the floor. [CA] Repair drain pipe and maintain plumbing in good repair.

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: 1) Back door of the kitchen is kept open at time of inspection. [CA] Keep back door closed when not in use to prevent the entrance of vermin.

2) Employee personal items are observed stored above and on food prep surfaces. [CA] Employees' personal items shall be stored in a designated location that is not on or above food prep or food contact surfaces.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Pork broth	On prep table by steamer	108.00 Fahrenheit	
Raw shell eggs	Walk-in cooler near wok station	40.00 Fahrenheit	
Unagi	Ice bath by back door	48.00 Fahrenheit	
Egg noodles	Prep table by wok station	58.00 Fahrenheit	
Chicken	Walk-in cooler near duck prep room	40.00 Fahrenheit	
Raw beef	Walk-in cooler near wok station	37.00 Fahrenheit	
Bean sprouts	Upright reach-in cooler	41.00 Fahrenheit	
Unagi	On prep table by steamer	103.00 Fahrenheit	
Raw beef	Food prep unit insert	39.00 Fahrenheit	
Sausage	Ice bath by back door	50.00 Fahrenheit	
Mussels	Reach-in cooler by steamer	39.00 Fahrenheit	
Cooked vegetable	Ice bath by back door	89.00 Fahrenheit	
Fried rice	Prep table by wok station	110.00 Fahrenheit	
Shrimp paste	Reach-in cooler located upstairs	33.00 Fahrenheit	
hot water	Three compartment sink	120.00 Fahrenheit	
Spare ribs	Walk-in cooler near duck prep room	40.00 Fahrenheit	
Raw pork	Food prep unit insert	39.00 Fahrenheit	
Chicken feet	Walk-in cooler near duck prep room	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher - bar	50.00 PPM	
raw pork	Reach-in cooler located upstairs	24.00 Fahrenheit	
Cooked chicken	Duck prep room	147.00 Fahrenheit	
Cooked daikon	On prep table by steamer	100.00 Fahrenheit	
Cooked shrimp	Cooked	149.00 Fahrenheit	
Tripe	On prep table by steamer	150.00 Fahrenheit	
Duck	Cooked	199.00 Fahrenheit	
Raw chicken	Walk-in cooler near wok station	38.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Raw fish	Reach-in cooler by steamer	39.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Tofu	Upright reach-in cooler	40.00 Fahrenheit	
Spare ribs	Ice bath by back door	50.00 Fahrenheit	
BBQ pork	Walk-in cooler near duck prep room	41.00 Fahrenheit	

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Overall Comments:

Walk-in freezer was not inspected at time of inspection due to access being obstructed by equipment.

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 3/25/2026. 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: Nhien
PIC
Signed On: March 11, 2026