

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 02/13/2025		Placard Color & Score YELLOW 68		
Program PR0425344 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TIMESPACE GROUP LLC		Inspection Time 11:45 - 13:15			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By SOPHIA				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						N
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				N
K06	Adequate handwash facilities supplied, accessible			X				N
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						
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		X			N
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	X	
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		
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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	X	
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		
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

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

Inspector Observations: *Potentially hazardous foods measured at improper cold holding temperatures - bean sprouts (50F) and rice noodles (66F) by the cook line. [CA] Potentially hazardous foods when cold holding shall be measured at 41F or below; or if hot holding shall be held at or above 135F. [COS] Employee relocated the food into the walk-in cooler*

Follow-up By
02/18/2025

Minor violation:

Potentially hazardous foods inside the food prep unit insert located near the cook line measured at improper cold holding temperature. Raw chicken, raw beef, and raw shrimp measured at 45-47F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

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

Inspector Observations: *1) Employee observed using wiping towel to clean lower shelves of the prep table and using the same towel to wipe the food contact surface of a knife. [CA] Food contact surfaces shall not be cross-contaminated and maintained clean and sanitized. [COS] Employee took knife to be properly washed and sanitized.*

Follow-up By
02/18/2025

2) Chlorine sanitizer for the dishwasher was measured at 0 ppm. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Container of sanitizer connected to the dishwasher was empty and was changed out by employee. After multiple wash cycles - the chlorine sanitizer was measured at 50 ppm.

Minor violation:

Black and brown mold-like substance observed on the inside panel of the ice machine. [CA] Frequently clean and sanitize the inside panels of the ice machine.

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 and lack of handwashing by employees. Employees were observed putting on disposable gloves to handle food without washing hands. Employees were also observed washing hands while still wearing disposable gloves, or washed hands without the use of soap. [CA] Employees shall properly wash hands using warm water, soap, and single-use paper towels prior to handling food and prior to putting on disposable gloves.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Lack of soap at handwash sink located by the steam station. [CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper towels for employees to properly wash hands when required.*

Another handwash sink with soap was available within a reasonable distance.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Observed potentially hazardous foods thawing in food temperature on storage shelf by the cook line and in standing water at the food prep. sink. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

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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 multiple reach-in cooler and inside the walk-in coolers, observed raw meats stored on shelves directly above ready-to-eat foods (vegetables, tofu, cooked foods) [CA] Store raw food items separate or below ready-to-eat foods to prevent cross-contamination.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Lacking chemical test strips to measure the applicable sanitizer used. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Wiping towels are observed used, reused, and stored on food prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

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: *Employee personal items (foods, beverages) are observed stored inside multiple reach-in coolers with and above food used and served to consumers. [CA] Employee personal items shall be stored in a designated area that is below or separate from food used/served to consumers.*

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Tripe	Hot holding	140.00 Fahrenheit	
Raw chicken	Walk-in cooler by cook line	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Unagi	Reach-in cooler	40.00 Fahrenheit	
Calamari	Food prep unit by cook line	38.00 Fahrenheit	
Raw fish	Food prep unit by cook line	38.00 Fahrenheit	
Raw shrimp	Food prep unit by cook line	47.00 Fahrenheit	
Rice	Warmer	150.00 Fahrenheit	
Chicken feet	Walk-in cooler by steam station	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	0.00 PPM	
Raw beef	Food prep unit by cook line	46.00 Fahrenheit	
Cooked pork belly	Walk-in cooler by cook line	39.00 Fahrenheit	
Rice noodles	By cook line	66.00 Fahrenheit	
Raw chicken	Food prep unit by cook line	45.00 Fahrenheit	
Raw beef	Walk-in cooler by cook line	41.00 Fahrenheit	
Duck	Walk-in cooler by steam station	41.00 Fahrenheit	
Duck	Duck station	110.00 Fahrenheit	Active prep
Spare ribs	Walk-in cooler by steam station	55.00 Fahrenheit	Per employee, prepared within the hour
Beef	Cooked	157.00 Fahrenheit	
Unagi	Hot holding	140.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Bean sprouts	By cook line	50.00 Fahrenheit	
Rice noodles	Walk-in cooler by cook line	41.00 Fahrenheit	

Overall Comments:

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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 2/27/2025. 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.

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 zhang
Manager

Signed On: February 13, 2025