

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 FA0289125 - CQ TASTE	Site Address 10815 N WOLFE RD 101B, CUPERTINO, CA 95014	Inspection Date 06/11/2026
Program PR0433496 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name YUYAN YANG	Inspection Time 11:05 - 11:40
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By YUE (M)

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/04/2026

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

Compliance of this violation has been verified on: 06/11/2026

Cited On: 06/04/2026

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

Compliance of this violation has been verified on: 06/11/2026

Minor Violations

Cited On: 06/04/2026

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

Compliance of this violation has been verified on: 06/11/2026

Cited On: 06/11/2026

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: 1. Found hot water knob off at the back hand wash station.

2. Found hot water knob at front hand wash station loose and unable to turn on.

[CA] Ensure hot water provided at all times. [COS] Operator turned on hot water valve and tighten screw for hot water knob at front hand wash station. Found hot water provided at both station.

3. Found leaking draining under hand wash station located at front area. [CA] Secure leak.

Measured Observations

Item	Location	Measurement	Comments
beef soup	stove top	181.00 Fahrenheit	
hot water	1-comp	120.00 Fahrenheit	
soups	stove top	138.00 Fahrenheit	between 138F - 169F
warm water	handsink (front, back)	100.00 Fahrenheit	

Overall Comments:

Upon inspection, measured hot PHFs greater than 135F on stove top, found no PHFs sitting on counter top in back prep area, found hand wash station accessible and observed staff member bring in delivered food from back area. Per operator, delivery was made approximately 5 minutes ago.

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 **6/25/2026**. 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.

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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: Yue Wang
Manager

Signed On: June 11, 2026