

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 - JELL & CHILL | | Site Address 10815 N WOLFE RD 101B, CUPERTINO, CA 95014 | | Inspection Date 07/18/2025 | |
| Program PR0433496 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | | | Owner Name JELL & CHILL BAY AREA LLC | | Inspection Time 14:40 - 15:40 |
| Inspected By SUKHREET KAUR | Inspection Type LIMITED INSPECTION | Consent By YUYAN, ELAINE | | | |

| |
|---|
| Placard Color & Score GREEN N/A |
|---|

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Paper towels stored above dispenser at hand wash sink near food prep sink.

[CA] Single use paper towels shall be stored in dispensers at all times.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed few small flying insects at the back area of the facility near back door.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed accumulation of food debris on non food contacting surfaces of equipment such as all around exterior of ice machine, around warewash sink and unused equipment in the back area of facility.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: Observed cardboard used as shelf liner throughout the facility.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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: Observed faucets handles for cold/hot water switched at food prep sink. Cold water labeled faucet has hot water and hot water labeled faucet has cold water.

[CA] All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and 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: Observed unused equipment and many cardboard boxes stored on floor in the back storage area of facility which makes it hard to access the back corner of the area to clean.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Locker for employee items is in the back corner of the facility that is obstructed by unused boxes and equipment.

[CA] Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations: *Observed FRP wall panel loose on walls throughout the facility.
[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.*

*Accumulation of food debris under the equipment in cooking area and under storage racks in back storage area.
Observed standing water under storage near back door. Observed food debris and other grime on walls in cooking area and warewash area.*

[CA] Clean the floors and walls and maintain in good condition.

Performance-Based Inspection Questions

N/A

Measured Observations

| Item | Location | Measurement | Comments |
|-----------|------------------------|-------------------|----------|
| Ambient | Freezer | 10.00 Fahrenheit | |
| Hot water | Three compartment sink | 120.00 Fahrenheit | |
| Tofu | Two door refrigerator | 41.00 Fahrenheit | |
| Water | Hand wash sink | 100.00 Fahrenheit | |
| Ambient | Refrigerator | 41.00 Fahrenheit | |

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: CQ Taste

NEW OWNER: Yuyan Yang

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 8/1/25 - 7/31/26. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 7/18/25*

**Permit condition: NA*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **8/1/2025**. 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.

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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: YUYAN YANG
NEW OWNER

Signed On: July 18, 2025