

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 06/04/2026
Program PR0433496 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name YUYAN YANG	Inspection Time 15:20 - 16:15
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By YUYAN (O) & YUEYANG	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Found ONLY hand wash station located in back area blocked by pots and other items. [CA] Ensure hand wash station is accessible at all times. [COS] Operator directed to relocated items.

Follow-up By
06/11/2026

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

Inspector Observations: Measured trays of shell eggs holding at 76F in back prep area for more than 4 hours. [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator voluntarily discarded PHFs in trash.

Follow-up By
06/11/2026

Minor Violations

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: Found boxes of back rib and box vegetable (cabbage & celery) stored outside of food facility located in the back area. Per operator, food items came between between 11:30am -12:30pm. Invoice was provided. [CA] Ensure all food is protected from potential contamination. [COS] Operator directed to relocate all food items into food facility.

Follow-up By
06/11/2026

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
shell eggs	prep area	76.00 Fahrenheit	
warm water	handsink (prep)	100.00 Fahrenheit	
back ribs	outside->inside	28.00 Fahrenheit	
hot water	1-comp	120.00 Fahrenheit	

Overall Comments:

A follow-up inspection shall be conducted.

Subsequent follow-up inspection after first follow-up shall be billed \$282/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non business hours, and upon inspector availability.

Reference CO0159836.

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 **6/18/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0289125 - CQ TASTE	Site Address 10815 N WOLFE RD 101B, CUPERTINO, CA 95014	Inspection Date 06/04/2026
Program PR0433496 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name YUYAN YANG	Inspection Time 15:20 - 16:15

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
Owner

Signed On: June 04, 2026