

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 FA0240446 - YU NOODLE		Site Address 10893 N WOLFE RD C160, CUPERTINO, CA 95014	Inspection Date 01/28/2026
Program PR0350006 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name INSTYLE DINING INC	Inspection Time 12:25 - 12:55
Inspected By FRANK LEONG	Inspection Type LIMITED INSPECTION	Consent By ANNIE WANG	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: *In the back prep/storage area, observed two boxes of duck blood stored. Per operator, duck blood is currently used for service.*

[CA] *Ensure all food is obtained from an approved source. All imported prepackaged food items shall bear proper labeling in English with nutrition information, ingredient information, and source. Discontinue receipt and use of any food items from unapproved sources.*

[SA] *Two boxes of duck blood impounded under ID# FL012826-1 and FL012826-2 and stored on top of a freezer chest in the back prep/storage area. Discussed with operator to leave boxes in place until source may be verified or removed/released by the proper authorities.*

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Inspection conducted in conjunction with a complaint.

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 **2/11/2026**. 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: ANNIE WANG
WAIT STAFF
Signed On: January 28, 2026