

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 FA0278269 - DX BRAISED CHICKEN RICE		Site Address 20803 STEVENS CREEK BL 110, CUPERTINO, CA 9		Inspection Date 09/28/2026		Placard Color & Score YELLOW 64			
Program PR0420415 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name Q & H CUPERTINO LLC		Inspection Time 10:30 - 11:45				
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SUNNY				FSC Qing He 05/18/2028	

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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		X			N
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records		X		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						
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		
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed operator handle raw chicken thawing in the prep sink with gloves on, then removed gloves and continued to work at the cook line.

Follow-up By
10/05/2026

[CA] When handling raw animal product, employees shall wash remove gloves, wash hands, and apply new gloves before moving on to a different task in the kitchen.

[COS] Operator was instructed to wash hands before continuing work at cook line. Operator observed to wash his hands with soap

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

Inspector Observations: The following items were up on counter top measured to be:

1. Bean sprouts at 56F
2. Bean curds at 54F
3. Wood ear mushroom at 54F

Follow-up By
10/05/2026

The following items on the sheet racks were measured to be:

1. Carrot soup 61F
2. Beef soup 61F

Per operator, these items were taken from cold holding to prep catering order this morning around 9am. Approximately two hours prior.

[CA] Keep all potentially hazardous foods (PHFs) below 41F for cold holding. Once PHFs are no longer being used for prep, move back to cold holding.

[COS] All items on counter used for catering were moved back to cold holding in the prep cooler.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Egg drop soup measured 198F and clear broth measured 188F at the bottom of the prep table at ambient temperature. Per operator, these soups were made at 10am, one hour prior, and will be discarded at the end of lunch service, which is 2pm per posted hours. Operator could not provide SOPs for Time as a Public Health control.

Follow-up By
10/05/2026

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Operator will time stamp and throw away all remaining egg drop soup at the end of lunch service, 2pm. PIC shall provide SOPs for TPHC to this department by October 5th, 2026.

Minor Violations

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

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Inspector Observations:

Observed handsink near the right side of the cook line to be out of soap.

[CA] Ensure that all handsink facilities are supplied with soap, warm water, and single use paper towels at all times.

[COS] Employee resupplied soap at this handwash station.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Observed handwash station to the left of the cookline to not have cold water available.

[CA] Ensure that all handwash stations have hot and cold water available at all times.

Handwash station in the bar area is leaking from the head of the faucet.

[CA] Ensure that all plumbing in the facility is in good repair.

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

Inspector Observations:

Observed raw beef thawing in a metal pan at ambient temperature. Raw beef measured 47F-58F. Observed raw chicken thawing in standing water in the prep sink. Raw chicken measured 34F-58F. Per operator, both of these items started their thawing cycle about 1.5 hours prior.

[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.

[COS] Operator drained standing water in prep sink, and submerged raw chicken into fresh, cold running water. Operator moved raw beef into the walk in cooler.

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

Inspector Observations:

Observed wiping cloths stored out on food contact surfaces.

[CA] When not in use, store all wiping cloths in a sanitizer solution of 200PPM for quat and 100PPM for chlorine.

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:

Repeat violation - Observed multiple cardboard boxes being stored inside the mop sink.

[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 no longer used.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
Raw beef	Ambient temperature thawing	58.00 Fahrenheit	47F-58F Thawing
Raw chicken	Walk in cooler	41.00 Fahrenheit	
Wooden mushroom	Counter top	54.00 Fahrenheit	
Clear Broth	Under table storage	188.00 Fahrenheit	
Warm water	Handsink to the left of cookline	100.00 Fahrenheit	
Raw beef strips	Walk in cooler	40.00 Fahrenheit	
Bean sprouts	Counter top	56.00 Fahrenheit	
Warm water	Handsink to the right of cookline	100.00 Fahrenheit	
Beef soup	Sheet racks	61.00 Fahrenheit	
Bean curds	Counter top	54.00 Fahrenheit	
Warm water	Handsink at bar	100.00 Fahrenheit	
Raw chicken	Prep sink thawing	58.00 Fahrenheit	34F-58F Actively thawing
Sanitizer	Three compartment sink	200.00 PPM	Quat
Eggdrop soup	Under table storage	198.00 Fahrenheit	
Carrot soup	Sheet racks	61.00 Fahrenheit	
Wooden mushrooms	Prep cooler across from cook line	36.00 Fahrenheit	
Three compartment sink	Warewash station	120.00 Fahrenheit	
Cooked chicken	Cookline	191.00 Fahrenheit	
Cucumber salad	Prep cooler across from cook line	36.00 Fahrenheit	

Overall Comments:

Joint inspection with Shannon R.

Report written by Shannon R.

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 **10/12/2026**. 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: Sunny He
Owner
Signed On: September 28, 2026