

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 FA0200650 - XLB RESTAURANT		Site Address 10235 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 06/17/2025		Placard Color & Score GREEN 71		
Program PR0302693 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name YANG GAO		Inspection Time 11:25 - 13:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By GAO YANG				FSC Gao Yang 2/3/28

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
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				N
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records					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		X			N
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		
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified	X	
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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0200650 - XLB RESTAURANT		Site Address 10235 S DE ANZA BL, CUPERTINO, CA 95014	Inspection Date 06/17/2025
Program PR0302693 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name YANG GAO	Inspection Time 11:25 - 13:30
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Chlorine sanitizer for the dishwasher is measured at 0 ppm. [CA] Maintain chlorine sanitizer for the dishwasher at 50 ppm.

[SA] Showed employee how to prepare the three compartment sink with chlorine sanitizer measured at 100 ppm. Employee shall complete the sanitizing step using the three compartment sink.

Minor violation:

Black mold-like substance observed on inside panels of the ice machine. [CA] Frequently clean and sanitize the inside panels of the ice machine.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee observed cleaning and proceeded back to the prep table without washing their hands. [CA] Employees shall properly wash hands with warm water, soap, and single-use paper towels as required.

[COS] Employee was stopped instructed to properly wash hands before contamination of food or food prep surfaces.

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

Inspector Observations: Handwash sink located near warewashing did not have soap available in dispenser. [CA] All handwash sinks shall have warm water, soap, and single-use paper towels available.

[COS] Employee refilled soap dispenser.

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

Inspector Observations: Small flies observed around the warewashing area of the kitchen. [CA] Food facility shall be kept free of flies and fly activities.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed raw meats stored above ready-to-eat foods inside the reach-in coolers and the walk-in cooler. [CA] Raw meats shall be stored separate or below ready-to-eat foods to prevent cross contamination.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Spray bottles stored in the kitchen are not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: 1) Containers of food are stored on the floor inside the walk-in cooler. [CA] Food shall be stored a minimum of 6 inches off the floor.

2) Containers of food stored in the walk-in cooler are not covered. [CA] Food shall be stored in a manner where it is protected from contamination.

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

OFFICIAL INSPECTION REPORT

Facility FA0200650 - XLB RESTAURANT	Site Address 10235 S DE ANZA BL, CUPERTINO, CA 95014	Inspection Date 06/17/2025
Program PR0302693 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name YANG GAO	Inspection Time 11:25 - 13:30

Inspector Observations: 1) Cardboard is reused to line shelves by the cook line and by the dishwasher. The cardboard has visible stains and food debris. [CA] Discontinue the reuse of cardboard and instead use material that is smooth, durable, and nonabsorbent.

2) Bowls are used as scoops and stored inside bulk food containers. [CA] Use approved utensils with a handle for use with bulk foods.

3) Inside the reach-in cooler by the cook line, observed linen used in direct contact with food as a cover. [CA] Linen shall not be used in direct contact with food.

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

Inspector Observations: Wiping towels are observed used, reused, and stored on food prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: 1) Back door of the facility is kept open at time of inspection. [CA] Facility shall keep back door closed when not in use to prevent the entrance of vermin.

2) Employee's personal phone is stored on top of take out containers. [CA] Employee's personal items shall be stored separately or below food and food contact surfaces.

[COS] Employee relocated phone and discarded the take-out container that was in direct contact with the phone.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	120.00 Fahrenheit	
Chicken	Walk-in cooler	39.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	Measured after COS
Cooked beef	Walk-in cooler	40.00 Fahrenheit	
Tofu	Food prep unit insert	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	0.00 PPM	
Raw shrimp	Food prep unit	38.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Bean sprouts	Food prep unit	40.00 Fahrenheit	
Raw pork	Food prep unit	39.00 Fahrenheit	
Rice	Hot holding	150.00 Fahrenheit	
minced pork	Walk-in cooler	37.00 Fahrenheit	
Noodles	Food prep unit insert	41.00 Fahrenheit	
Raw chicken	Walk-in cooler	39.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
minced pork	Reach-in cooler by front counter	40.00 Fahrenheit	
Raw fish	Food prep unit	39.00 Fahrenheit	

Overall Comments:

Provided and discussed handout for proper manual warewashing and proper refrigeration storage.

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 **7/1/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0200650 - XLB RESTAURANT	Site Address 10235 S DE ANZA BL, CUPERTINO, CA 95014	Inspection Date 06/17/2025
Program PR0302693 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name YANG GAO	Inspection Time 11:25 - 13:30

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: Gao Yang
Manager

Signed On: June 17, 2025