

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 09/17/2026	
Program PR0433496 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name YUYAN YANG		Inspection Time 12:25 - 13:50
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By YUE	FSC Yuyan Yang 03/06/2029		

Placard Color & Score

YELLOW
41

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						S
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			N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			X	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						
K28	Fruits and vegetables washed						
K29	Toxic substances properly identified, stored, used						
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					X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity					X	
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						
K41	Plumbing approved, installed, in good repair; proper backflow devices					X	X
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	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 multiple improper handwashing practices including: employees touching their face or dirty equipment, then directly proceeding to handle food without an intermediate handwashing step. When requested to wash hands, employees rinsed hands in the preparation sink without the use of soap. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. [COS] Specialist intervened before contamination of food, and instructed employees to properly wash hands in the designated handwashing station.

Follow-up By
09/24/2026

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

Inspector Observations: At the back handwash station, measured water temperature at 118F while the cold water knob was not adjustable. Observed lack of soap at this handwash station. [CA] Handwash stations shall be fully accessible and stocked with soap and single use towels at all times. [COS] Employee adjusted the handwash sink at the time of inspection. The sink is now fully operational with hot and cold water, and is stocked with soap and single use towels.

Follow-up By
09/24/2026

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

Inspector Observations: 1) Measured fresh garlic in oil mixture stored directly on the preparation counter at 67F. Per employee, mixture was prepared 1 hour prior to temperature measurement. [CA] Potentially Hazardous Foods shall be held at 41F or below or 135F or above. [COS] Mixture was relocated to the 2-door upright cooler to facilitate rapid cooling.

Follow-up By
09/24/2026

2) Measured fried eggs inside the warmer from 80-120F. Per PIC, fried eggs were cooked 20 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be held at 41F or below or 135F or above. [SA] Fried eggs will be served within the lunch period (within 4 hours from time of initial cooking and removal from temperature control). Fried eggs shall be made per order.

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: Observed employee dropping serving tongs on the floor, then taking the tongs to the preparation sink to be rinsed without the use of sanitizer before proceeding to conduct preparation with the same tongs. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. [COS] Specialist intervened and instructed employee to properly wash, rinse, and sanitize tongs using the mechanical dishwasher prior to use.

Follow-up By
09/24/2026

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Actively working employees lack food handler cards for review. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Observed plate of melons stored directly on top of the mechanical dishwasher. Food is for employee consumption. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas. Employees shall have a designated area for consumption.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

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Inspector Observations: Observed cooked beef cooling in a large, deep, plastic bucket. Measured the cooked beef at 80F in the center and 63F at the sides. Per employee, beef was cooked 1 hour prior to temperature measurement. [CA] Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool. [COS] Employee separated the beef into smaller portions in a shallow tray.

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

Inspector Observations: At the front handwash station, observed the hot water knob is inoperable. Measured the maximum water temperature at 70F. At the back handwash station, observed the cold water knob is inoperable. The hot water knob was non-adjustable and exceeded temperature of 108F. [CA] Water shall be supplied at handwash stations from 100-108F as measured from the faucet if not readily adjustable.

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

Inspector Observations: Observed a couple of flies throughout the food preparation area. [CA] The premises of a food facility shall be maintained free of non-disease carrying flies, insects, weevils, ants, and gnats.

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

Inspector Observations: Observed multiple boxes of food stored directly on the floor of the food preparation area. Observed storage area is excessively cluttered. [CA] Food shall be stored six inches above the floor to prevent contamination and facilitate ease of cleaning. Storage areas shall be maintained in clean condition.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: 1) Observed mechanical dishwasher is located directly adjacent to the drainboard of the 3-compartment sink, making the drainboard not readily accessible. [CA] Two metal integral drainboards of appropriate size and construction not attached to point of entry and exit of dishwash machine or sink shall be provided and readily accessible.

2) Facility lacks test strips for sanitizer of choice (chlorine). [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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 use of unapproved equipment including: countertop deep fryer (Global Solutions) without mechanical ventilation, ice shaver (Le jie), and large standing noodle machines (Guan Ting Ji Xie), and domestic rice cookers to hold soups. [CA] Discontinue the use of unapproved equipment. All food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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: 1) Observed re-use of single-use food or spice containers to store other foods. [CA] Discontinue re-use of single-use containers. Food shall be stored in approved, food grade containers approved for sanitation.

2) Observed bowls without handles stored directly in ingredient bins. [CA] Provide approved scoops with handles to prevent direct hand contamination with food.

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 active leak at the handwash sink at the front of the kitchen whenever the faucet is turned on. [CA] Plumbing fixtures shall be maintained in good repair. [COS] Employee repaired the leak at the time of inspection.

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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 gap in the ceiling due to misaligned ceiling panel. Observed gap in the screen door attached to the back door leading outside. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
mixed meat	rice cooker	187.00 Fahrenheit	
meat	2-door preparation unit	41.00 Fahrenheit	
tofu skins	3-door upright cooler	41.00 Fahrenheit	
soup	cook line	118.00 Fahrenheit	
beef	2-door upright cooler	63.00 Fahrenheit	Cooling. 63-80F.
water	handwash sink (front)	70.00 Fahrenheit	
water	handwash sink (back)	118.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
beef	3-door upright cooler	40.00 Fahrenheit	
noodles	cook line	201.00 Fahrenheit	Final cooking temperature.
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
water	3-compartment sink	120.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
dried peas	2-door preparation unit	41.00 Fahrenheit	
roast beef	rice cooker	168.00 Fahrenheit	
garlic in oil mixture	preparation counter	67.00 Fahrenheit	
fried egg	warmer	80.00 Fahrenheit	80-120F.
ambient	2-door upright freezer	19.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0160872.

A follow-up inspection will be conducted within five business days to verify compliance of major violations. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$290/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$664 (minimum of two hours) during non-business hours, and upon inspector availability.

Facility shall submit plans for installation of any new equipment. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at dehplancheck@deh.sccgov.org or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on the DEH website: ehinfo.org.

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 **10/1/2026**. 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.

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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
Owner

Signed On: September 17, 2026