

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 FA0306282 - QINGSHU MALATANG AT CUPERTINO INC		Site Address 10445 S DE ANZA BL 105, CUPERTINO, CA 95014		Inspection Date 09/16/2025		Placard Color & Score GREEN 84		
Program PR0449565 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name QINGSHU MALATANG AT CUI		Inspection Time 14:25 - 15:40			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By MICHAEL				FSC Yi Lin 6/1/26

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			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						S
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		
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		
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		
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

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

Inspector Observations: Pork broth is subject to time rather than temperature but was not time-marked. [CA]
Potentially hazardous foods that are subject to time rather than temperature shall be time-marked with the start/end of the 4 hour period where it shall be discarded if not used.
[COS] Employee time-marked the broths.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Potentially hazardous foods at the self-service line was measured at improper cold holding temperatures. Egg, sausage, shrimp, fish, beef ball, fish ball, and spam measured at 45 - 49F. [CA]
Potentially hazardous foods when cold holding shall be held at or below 41F.

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

Inspector Observations: Cooked eggs that are cooling inside the food prep unit are fully covered by plastic wrap. [CA]
Potentially hazardous foods that are cooling shall be kept uncovered or loosely covered to allow for rapid cooling.

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: Inside upright reach-in cooler, raw shell eggs observed stored above vegetables. [CA]
Store raw food items separate or below ready-to-eat foods.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Fish ball	Service line insert	49.00 Fahrenheit	
Spam	Service line insert	49.00 Fahrenheit	
Hot water	handwash sink	100.00 Fahrenheit	
Lobster ball	Reach-in cooler	32.00 Fahrenheit	
Fish	Food prep unit	41.00 Fahrenheit	
Beef ball	Service line insert	49.00 Fahrenheit	
Eggs	Food prep unit	69.00 Fahrenheit	Cooling
Chlorine sanitizer	Dishwasher	50.00 PPM	
Tripe	Reach-in cooler	39.00 Fahrenheit	
Tofu	Service line insert	41.00 Fahrenheit	
Frog	Reach-in cooler	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Shrimp	Service line insert	45.00 Fahrenheit	
Raw shell eggs	Upright reach-in cooler	39.00 Fahrenheit	
Bean sprouts	Food prep unit	41.00 Fahrenheit	
Fish	Service line insert	45.00 Fahrenheit	
Raw beef	Upright reach-in freezer	12.00 Fahrenheit	
Tofu	Reach-in cooler	39.00 Fahrenheit	
Sausage	Service line insert	46.00 Fahrenheit	
Egg	Service line insert	45.00 Fahrenheit	

Overall Comments:

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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 **9/30/2025**. 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.

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: Michael
Manager
Signed On: September 16, 2025