

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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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 04/15/2026
Program PR0433496 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name YUYAN YANG	Inspection Time 14:00 - 15:00
Inspected By SUHKREET KAUR	Inspection Type LIMITED INSPECTION	Consent By YUYAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: * Repeat violation

Lack of paper towels at both hand wash sinks in the kitchen and both handwash sinks were obstructed by items in the sink and in front of it.

[CA] Provide single use paper towels in dispensers at all times. Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Paper towels provided and hand wash sinks were cleared to use.

Follow-up By
04/17/2026

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: When owner was proceeding to wash hands, went to the restroom to wash hands instead in the kitchen at the beginning of the inspection.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

[COS] When instructed, owner then washed hands in the kitchen.

K14 - 3 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 measured at 0 ppm in dish machine after multiple attempts. No active warewashing at the time of the inspection.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

Facility shall manually sanitize dishes until dish machine is repaired.

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. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

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

Inspector Observations: Observed drain flies near warewash area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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: Facility has multiple open bags, food containers stored on floor throughout the facility.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Follow-up By
04/17/2026

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

Inspector Observations: Observed open bags of flour on the floor.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

Follow-up By
04/17/2026

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

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Inspector Observations: *Observed two unapproved noodles making machines and one shave ice equipment imported from China.*

Follow-up By
04/17/2026

[CA] *New and/or replacement 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).*

Discontinue the use of this equipment and remove it from the facility. If equipment is not removed by 4/17/26, further enforcements actions may be taken.

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 various items cluttered together at the back of the facility which makes it harder to walk through and access the back area for inspection or overall use.*

Follow-up By
04/17/2026

[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 nonfunctional or no longer used.*

Mops or brooms are stored throughout the facility, mop sink is not accessible due to multiple pieces of equipment in the front.

[CA] *Mop rack or other devices not made available to hang and store cleaning tools. Ensure mop sink is accessible at all times.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Accumulation of flour, food debris, grease and dust on floors and walls throughout the facility.*

[CA] *Clean the floors and walls and maintain the facility in good condition.*

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - No rodents, insects, birds, or animals.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Dish machine	0.00 PPM	
Sheng Jian Bao	Two door refrigerator	26.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Meat	Two door refrigerator	41.00 Fahrenheit	
Beef soup with beef pieces	Hot holding	169.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted on April 17, 2026 to follow up for the violations with a follow up date.

CO0159369

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 **4/29/2026**. 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

Signed On: April 15, 2026