

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 FA0240273 - CQ HOUSE		Site Address 10851 N WOLFE RD, CUPERTINO, CA 95014		Inspection Date 12/19/2025		Placard Color & Score GREEN 63		
Program PR0340339 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name C.Q. NOODLES INC		Inspection Time 14:00 - 15:45			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By YUYAN				FSC YUYAN YANG 3/6/2029

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				N
K06	Adequate handwash facilities supplied, accessible	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		
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				N

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	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	X	
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
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	X	
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

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

Inspector Observations: Measured following PHFs in front display refrigerators above 41F:

Marinated beef - 49F

Pork- 56F

Lamb- 46F

Fishball- 50F

Beef Tripe- 47F

Tofu- 45F

Per PIC, all the food items were stored in the unit at 11 AM. Ambient temperature of both front display refrigerators measured above 50F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC marked all the items for TPHC (time as Public Health Control) for 4 hours and will discard any leftovers at the end of 4 hours from when it was taken out of temperature control.

Verified all the PHFs in the display refrigerators were discarded at the end of 4 hours.

Follow-up By 12/22/2025

Minor Violations

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

Inspector Observations: Lack of food handler cards for employees in the facility.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Chef attempted to wash hands without soap.

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

[COS] Chef washed his hands again with soap.

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

Inspector Observations: Observed old rodent dropping on unused machine stored in the back corner next to large table. No other evidence of vermin activity observed in the facility.

[CA] Clean and sanitize area of old droppings.

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

Inspector Observations: Observed meat thawing in three compartment sink without running water.

[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.

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 multiple food buckets stored on the floor throughout the facility.

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

Observed open containers of bulk food items in dry storage area.

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

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K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: *Observed two display refrigerators used for customer self service are not protected from contamination.*

[CA] *Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.*

[SA] *Owner agreed to use lids for all containers until different approved equipment is provided to prevent possible contamination.*

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: *Lack of chlorine test strips.*

[CA] *Provide chlorine test strips.*

Observed improper use of three compartment sink. A three compartment sink is being used for thawing when a food preparation sink is available.

[CA] *Use available food preparation sink for thawing meat.*

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: *Ambient temperature of front display refrigerators is above 50F.*

[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below.*

Follow-up By
12/22/2025

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Accumulation of excessive grease on ventilation hood filters.*

[CA] *Clean mechanical exhaust hood and/or filters of grease accumulation.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Lack of thermometers in display refrigerators.*

[CA] *A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

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

Inspector Observations: *Observed soiled wiping towels on prep tables without sanitizer.*

[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: *Observed unused equipment stored at cookline and in dry storage area.*

[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.*

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

Inspector Observations: *Accumulation of grease on walls and floors in cookline area.*

[CA] *Walls and/or floors in food preparation area shall be kept clean.*

Observed gaps in stainless steel wall panels at cookline.

[CA] *Repair any gaps or holes in walls to prevent pest harborage.*

Performance-Based Inspection Questions

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

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations

Item	Location	Measurement	Comments
Tofu	Front display refrigerator 2	45.00 Fahrenheit	
Eggs	Prep unit at cookline	41.00 Fahrenheit	
Dry hot pot with beef	Cooking temperature	173.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Lamb	Front display refrigerator	46.00 Fahrenheit	
Marinated beef	Walk in cooler	39.00 Fahrenheit	
Tofu	Walk in cooler	38.00 Fahrenheit	
Fish ball	Front display refrigerator	50.00 Fahrenheit	
Beef tripe	Front display refrigerator	47.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Marinated beef	Front display refrigerator	49.00 Fahrenheit	
Raw meat	Walk in freezer	18.00 Fahrenheit	
Pork	Front display refrigerator	51.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted on 12/22 for K07 and K35.

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 **1/2/2026**. 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: YUYAN YANG
OWNER
Signed On: December 19, 2025