

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 09/24/2026
Program PR0433496 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name YUYAN YANG	Inspection Time 11:00 - 11:45
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By YUYAN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/17/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 09/24/2026

Cited On: 09/17/2026

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

Compliance of this violation has been verified on: 09/24/2026

Cited On: 09/17/2026

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

Compliance of this violation has been verified on: 09/24/2026

Cited On: 09/17/2026

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, 114125(b), 114141

Compliance of this violation has been verified on: 09/24/2026

Minor Violations

Cited On: 09/24/2026

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

Inspector Observations: At the back handwash station, observed paper towels are stored on a roll outside the dispenser. [CA] Paper towels shall be stored in a sanitary dispenser to prevent contamination.

Measured Observations

Item	Location	Measurement	Comments
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
shelled eggs	3-door upright cooler	41.00 Fahrenheit	
fried egg	2-door preparation unit	58.00 Fahrenheit	Cooling. Per PIC, cooked 30 minutes prior.
water	handwash sink	100.00 Fahrenheit	
fresh garlic in oil	2-door preparation unit	69.00 Fahrenheit	Cooling. Per PIC, prepared 10 minutes prior.
raw beef	2-door preparation unit	41.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the previous routine inspection (dated 9/17/2026).

The following major violations have been verified as in compliance:

- **K05: Improper handwashing. Observed employees practicing proper handwashing at the time of inspection. Discussed handwashing policy with PIC.**
- **K06: Inadequate handwash facilities. Observed the faucet at handwashing sinks has been adjusted. Handwash stations are now readily available for use and fully stocked and accessible.**
- **K07: Improper holding temperatures. Observed fresh garlic in oil and fried eggs have been moved to the 2-door preparation unit. Measured all foods at proper holding temperatures at time of inspection.**
- **K14: Improper sanitization. No warewashing at the time of inspection. PIC demonstrated proper washing, rinsing, and sanitizing using the 3-compartment sink at time of inspection.**

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PIC provided all food handler cards at the time of inspection. Ensure food handler cards are available for review on-site.

The facility has been given a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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 **10/8/2026**. 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: September 24, 2026