



CONSUMER PROTECTION PROGRAM
RETAIL FOOD INSPECTION REPORT
San Francisco Department of Public Health
Environmental Health Branch
www.sfdph.org/dph/eh
415-252-3800

Date	08/13/2025
Time In	01:05 PM
Time Out	01:40 PM
Inspection Type	Routine
Reinspection Date	

Facility Name (DBA) CQ NOODLES			
Facility Address 2121 CLEMENT ST SAN FRANCISCO CA 94121			
Owner		Certified Food Safety Manager Hongyou Zhou	Expiration Date 04/29/2030
Business Email	Business Phone	License Certificate	Expiration Date 03/31/

FACILITY STATUS
PASS
CONDITIONAL PASS
CLOSURE

The violations indicated below are California Retail Food Code violations and must be corrected.
Reinspection Fee Applicable for Major violations

OUT = Not in compliance							MAJ = Major violation		MIN = Minor violation		COS = Corrected on site		NO = Not Observed		NA = Not Applicable							
CRITICAL RISK FACTORS							GOOD RETAIL PRACTICES															
							SUPERVISION							OUT	COS							
EMPLOYEE HEALTH, HYGIENE, & KNOWLEDGE							MAJ	MIN	COS	NO	NA	24	Person in charge present and performs duties									
1a	Demonstration of Knowledge											25	Personal cleanliness and hair restraints									
1b	Food Safety Manager Certification and Food Handler Card											GENERAL FOOD SAFETY REQUIREMENTS										
2	Communicable disease; reporting, restrictions & exclusions											26	Approved thawing methods in use									
3	No discharge from eyes, nose and mouth											27	Food separated and protected			✕	✕					
4	Proper eating, tasting, drinking or tobacco use											28	Washing fruits and vegetables									
PREVENTION OF CONTAMINATION BY HANDS																	29	Toxic substances properly identified, stored and used				
5	Hands clean and properly washed; proper glove use											FOOD STORAGE/DISPLAY/SERVICE										
6	Adequate hand washing facilities; supplied and accessible											30	Food storage; food storage containers identified			✕	✕					
TIME AND TEMPERATURE RELATIONSHIP																	31	Consumer self service				
7	Proper hot and cold holding temperatures											32	Food properly labeled & honestly presented									
8	Time as a public health control; procedures & records										✕	EQUIPMENT/ UTENSILS/LINENS										
9	Proper cooling methods											33	Nonfood contact surfaces clean									
10	Proper cooking time and temperature											34	Warewash facilities: installed, maintained, used; test strips									
11	Proper reheating for hot holding											35	Equipment approved; clean; installed; good repair; capacity									
PROTECTION FROM CONTAMINATION																	36	Equipment, utensils and linens: storage and use				
12	Returned and re-service of food											37	Adequate ventilation and lighting; designated areas, use									
13	Food in good condition, safe, and unadulterated											38	Thermometers provided and accurate									
14	Food contact surfaces: clean and sanitized						✕		✕			39	Wiping cloths; properly used and stored									
FOOD FROM APPROVED SOURCES																	PHYSICAL FACILITIES					
15	Food from Approved Source											40	Plumbing; proper backflow devices									
16	Compliance with shell stock tags, condition, display										✕	41	Refuse properly disposed & area maintained									
17	Compliance with Gulf Oyster Regulations										✕	42	Toilet facilities: facilities properly maintained									
ADDITIONAL CRITICAL RISK FACTORS																	43	Premises; personal/cleaning items; vermin proofing				
18	Compliance with variance, specialized processes & HACCP										✕	44	Floors, walls and ceiling: built, maintained and clean									
19	Consumer advisory provided for raw or undercooked foods										✕	45	No unapproved living or sleeping quarters									
20	Licensed health care facilities/public & private schools: prohibited foods not offered										✕	SIGNS/REQUIREMENTS										
21	Hot and cold running water available											46	Signs posted; last inspection report available									
22	Sewage and wastewater properly disposed											47	Valid Permit & License Certificate available									
23	No insects, rodents, birds or nonservice animals											48	Plan Review									

COMPLIANCE & ENFORCEMENT			
Permit Suspension The permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice to show cause of why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.	Notice of Abatement Conference Issued / Citation Issued		Unpermitted Food Facility
	Voluntary Condemnation & Destruction		Documents or Referral Required
	Samples / Impoundment / Embargo		Reinspection Fee Applicable

SIGNATURES OF ACKNOWLEDGMENT			
Inspector (REHS) Jessica Jang	Inspector Phone (415) 252-3825	Inspector Email jessica.jang@sfdph.org	Inspector Signature
Received by (Print name) Hongyou Zhou		Received by Signature 	



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14 - FOOD CONTACT SURFACES: CLEAN AND SANITIZED (CORRECTED ON SITE)
Corrective Action: Properly wash, rinse and sanitize all food contact surfaces. Make a 100 ppm bleach sanitizing solution or a 200 ppm quaternary ammonia solution for the third compartment.
Observation: 1) Observed no sanitizer buckets available. COS- Operator provided adequate sanitizer and appropriate concentrations.
PROVIDE at least two sanitizer buckets for the food prep and cooking areas.
California Retail Food Code: 113984(d), 114097, 114099.1, 114099.4, 114099.6, 114101(b, c, d), 114105, 114109, 114111, 114113, 11415 (a, b, D), 114117, 114125(b), 114141

27 - FOOD SEPARATED AND PROTECTED (CORRECTED ON SITE)
Corrective Action: Ensure all food is separated and protected from potential cross contamination. Store produce and ready-to-eat foods completely separate or above raw foods including but not limited to raw eggs, fish, meat, ratites, game animals, and poultry. Provide adequate sneeze-guard protection, a container that has a tight fitting and securely attached lid, or dispense food from an approved mechanical dispenser.
Observation: 1) Observed raw eggs on the shelf above the green onions. COS- Operator relocated all raw eggs to the lowest shelf.
KEEP raw egg and proteins below all ready-to-eat.
California Retail Food Code: 113980, 113984 (a, b, d, e, f), 113986, 114060, 114067 (a, d, e), 114069, 114073, 114077, 114089.1(c), 114143(c)

30 - FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED (CORRECTED ON SITE)
Corrective Action: Elevate all food at least 6 inches off of the floor to prevent contamination. Properly label bulk ingredient/food containers with common name.
Observation: 1) Observed sauce pot on the floor in the back storage.
KEEP all equipment and food items at least 6 inches above.
California Retail Food Code: 114047, 114049, 114051, 114053, 114055, 114069(b)

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Received by (Print name) Hongyou Zhou		Received by Signature 	