

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 FA0302017 - TANING		Site Address 715 SUNNYVALE SARATOGA RD, SUNNYVALE, CA	Inspection Date 02/04/2026
Program PR0443829 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name FRUIT BLOOM LLC	Inspection Time 13:00 - 14:30
Inspected By KAYA ALASSFAR	Inspection Type FOLLOW-UP INSPECTION	Consent By ALICE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/03/2026

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 02/04/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Water	Hand sink	100.00 Fahrenheit	
Water	3-comp sink	120.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to the limited inspection conducted on 2/3/2026.

Facility was closed due to failure to verify food products and ingredients are from an approved source.

Major violation has been corrected. All unapproved products were removed and replaced with products that meet approved source requirements.

All new products in the facility are verified to be from approved sources. Invoices and receipts were provided.

Facility is okay to re-open.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **2/18/2026**. 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: Alice
OWner
Signed On: February 04, 2026