

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 FA0305811 - DAINTY CUISINE	Site Address 10445 S DE ANZA BL 106, CUPERTINO, CA 95014	Inspection Date 08/28/2025
Program PR0448896 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DAINTY CUISINE INC	Inspection Time 11:00 - 12:00
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By LISA LIU

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/13/2025

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: 08/28/2025

Cited On: 08/13/2025

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

Compliance of this violation has been verified on: 08/28/2025

Minor Violations

Cited On: 08/13/2025

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

Compliance of this violation has been verified on: 08/28/2025

Measured Observations

Item	Location	Measurement	Comments
Cooked eggs with tomatoes	Steam table	170.00 Fahrenheit	
Cooked eggplants	Steam table	144.00 Fahrenheit	
cooked vegetables	Steam table	140.00 Fahrenheit	
Cooked beef	Steam table	136.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 8/13/25.

Verified that the following major violations are still in compliance:

- Potentially hazardous foods were measured at proper holding temperatures. See measured observations.
- Employees were able to demonstrate proper handwashing.

The following minor violations were also observed to be corrected:

- Issue with fruit flies appear to have been remedied. Per PIC, the issue is being tackled by and treated regularly by the entire food court.
- Unapproved crepe cook top has been removed from facility.
- Cooking equipment are moved so that they are all within the 6" overhang of the ventilation hood.

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 **9/11/2025**. 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: Lisa Liu
Manager

Signed On: August 28, 2025